THE NATIONAL LANGE

Leading Publication in the Meat Packing and Allied Industries Since 1891



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ARONI and CHEESE LOAF - MINCED HAM - BAKED LOAVES - COCKED LOAVES - BARBECUE LOAF

ETY LOAF - PICKLE and PIMIENTO LOAF - CHICKEN STYLE LOAF - KOSHER SALAMI - DEWEY HAM

MI COTTO - COOKED SALAMI - CHILI CON CARNE - SPANISH LOAF - RAINBOW LOAF - BERLINER

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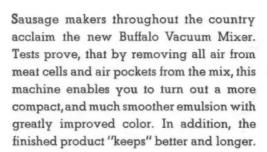
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"Chiside Stuff" on vacuum mixing

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- Improve sausage flavor
- Increase sales and profits



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THE NATIONAL PROVISIONER

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EDITORIAL STAFF

J. B. GRAY

EDWARD R. SWEM Managing Editor

VAL WRIGHT

C. ROBERT MOULTON
Consulting Editor

M. A. ADAMS
News Editor



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DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN

C. H. BOWMAN

Editors

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallows and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For Information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.

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PUBLICATION OFFICE: 407 S. DEARBORN ST., CHICAGO, ILL.

PROMOTION AND CIRCULATION
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ADVERTISING REPRESENTATIVES

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LESTER I. NORTON, 407 S. Dearborn St., Chicago, III.
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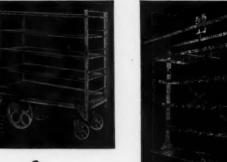
















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And from the sanitation standpoint too, "Hallowell" Steel Equipment is the logical choice. With no porous surfaces or

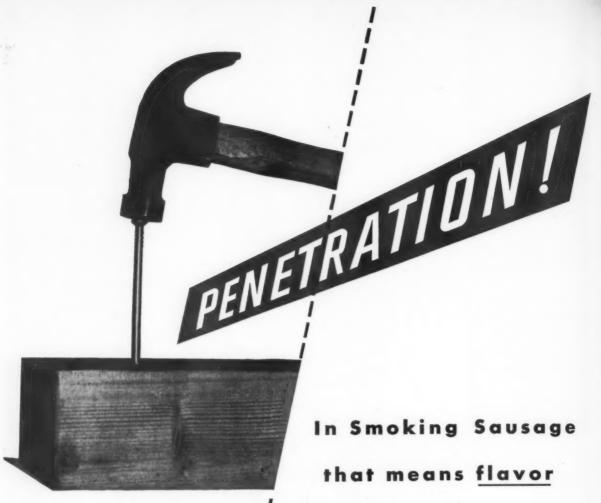
cracks that catch and hold offal... no hard-to-clean corners to take that extra wash-up time, "Hallowell" meets the modern requirements.

"Hallowell" offers many other advantages as well. The complete line is shown in our catalog, a 40-page book prepared exclusively for Packing Plant executives.





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Smoke penetration means flavor in smoked sausage... and flavor means sales. Armour's Natural Casings are porous, permitting great smoke penetration. For this reason, if for no other, you will find them the ideal casing for you to use.

But there are other reasons: Great strength to resist breakage. Elasticity to keep sausage plump and fresh looking. Every variety and size you could possibly need.

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This Week's HIGHLIGHTS

Army Meat Grades and Weight Ranges Made More Liberal

EXTENSION of weight ranges and a liberalization of the grades of meat which can be bought for the Army ration, including the approval of heifer meat purchases, lowering of the limit on beef weights to 450 lbs. and raising the limit on lamb weights to 60 lbs. were announced this week following a conference of leaders in the livestock industry with officials of the Army Quartermaster Corps and the Division of Purchases, Office of Production Management.

Agreements reached at the conference, held in the office of Donald M. Nelson, director of the Division of Purchases, included the following:

Changes in Purchasing

1.—The Army will buy spiced pork products, commonly known to the trade as spiced ham, in 12-oz. cans.

2.—Heifer meat of proper quality will hereafter be included in all tenders of Army style boneless frozen beef, which will be used in large quantities in maneuvers.

3.—Subject to further study and perfection of a grading system, the Army will consider the inclusion of heifers of proper grade in all beef purchases.

4.—Federal specifications are being revised in conformance with Agricultural Marketing Service standards and, as production conditions warrant, full consideration will be given to the use of other grades, the quality of which is satisfactory to the Army and which are in surplus.

5.—The Army has ordered that lambs up to 60 lbs. in weight may be purchased until April 30. This is an increase from the previous limit of 45 lbs.

6.—Beef weights have been lowered in Army specifications to 450 lbs. Further lowering of this weight limit to 400 lbs. will be given consideration.

7.—The Army will buy large quantities of (Reserve) "C" ration, each can of which contains about 6 ozs. of domestic meat.

(Continued on page 37.)

BAI Issues Descriptive Labeling Regulations for Inspected Meats

EW regulations governing the labeling of federally inspected meats, designed to bring meat labeling practice into conformity with provisions of the new federal Food, Drug and Cosmetics Act and similar state pure food and drug laws, were announced this week by the Bureau of Animal Industry, U. S. Department of Agriculture.

In addition to totally new provisions calling for the listing of ingredients and restricting the use of certain descriptive terms, the new Amendment 15, B. A. I. Order 211, Revised, modifies, amends and puts into definite form many of the rulings and regulatory amendments issued by the bureau in recent years. The major changes made by Amendment 15 occur in "Regulation 16—Marking, Branding, etc." and "Regulation 17—Labeling."

Provisions of the new amendment become effective on October 1, 1941.

While the amendment will be analyzed at greater length in THE NATIONAL PRO-VISIONER, the most important provisions are:

MARKING.—Regulation 16, as amended, requires that "a meat or product fabricated from two or more ingredients shall bear a list of the ingredients arranged in the order of their predominance," except that spices, flavoring, etc., may be designated as "spices," "flavorings," and "colorings" without naming each. "The list of ingredients shall be applied by . . . samping, printing or use of paper bands, or tied-in paper or fabric flaps on stuffed sausage, or tissue strips on loaflike articles . . . sausage of the smaller varieties, such as frankfurters and pork sausage and bockwurst shall bear the list of ingredients at least once on each 1½ lbs. of product."

LABELING.—According to Regulation 17, as amended, the label which is required on packaged meats shall contain, "prominently and informatively displayed, the true name of the meat or product; the word 'ingredients' followed by a list of the ingredients when the meat or product is fabricated from two

or more ingredients, except in case of meats and products for which definitions and standards of identity have been prescribed by regulation; the name and place of business of the manufacturer, packer or distributor; an accurate statement of the quantity of contents; and an inspection legend and the number of the establishment ('U. S. Inspected and Passed by Department of Agriculture Est. 0038' in circle) . . . on that portion of the label featuring the name of the meat or product, or, when there are two or more panels, then on the principal display panels . . . approved labels which, except as to form of the inspection legend and establishment number herein required, are in compliance with this subchapter may be used until January 1, 1943.

MEAT NAMES .- "The name of a meat or product shall be the common name, if any, and one which clearly and completely identifies the article. Meat or product which has been prepared by salting, smoking, drying, cooking, chopping, and the like shall be so described on the label unless the name on the article implies, or the manner of packaging shows, that the meat or product was subjected to such procedure or procedures. The unqualified terms 'meat,' 'meat byproduct,' 'meat food product,' and terms common to the meat industry but not to consumers such as 'picnic,' 'butt,' 'cala,' 'square,' 'loaf,' 'spread,' 'delight,' 'roll,' 'plate,' 'luncheon,' and 'daisy' shall not be used as names of articles unless accompanied with terms descriptive of the meat or product or with a list of ingredients.

INGREDIENT NAMES.—"The list of ingredients shall appear as part of or in addition to the true name of the product and shall show the common or usual names of the ingredients arranged in the order of their predominance, except that spices, flavorings (including essential oils, oleoresins, and other spice extractives), and colorings may be designated as 'spices,' 'flavorings,' and 'colorings' without naming each. The name of an ingredient shall not be a collective name but shall be a specific name, as,

for example, 'beef,' 'pork,' 'beef tripe,' 'beef hearts,' 'sheep livers,' 'porksnouts,' 'flour,' 'corn flour,' 'potato flour,' 'water,' 'dried skim milk,' 'tomato puree,' and 'beef broth.'

"The name under which inspection is granted to an official establishment may appear without qualification upon the label or the container of an article prepared by the official establishment so named. When an article is prepared by an official establishment for a person other than one of those to whom inspection has been granted at that establishment, and the name of such person is to appear upon the label or container thereof, the name shall be qualified by a phrase which reveals the connection such person has with the food, as, for example, 'prepared for. . . .'

QUANTITY .- "The statement of quantity shall represent in terms of avoirdupois weight or liquid measure the quantity of meat or product in the package (exclusive of materials packed with it).... When no general consumer usage to the contrary exists, the state-ment shall be in terms of liquid measure if the product is liquid or in terms of weight if the meat or product is solid, semi-solid, viscous, or a mixture of solid and liquid. Unless the statement is so qualified as to show that it expresses the minimum quantity, it shall be taken to express the actual quantity. When the statement expresses the minimum quantity, no variation below the stated minimum shall be permitted, and variations above the stated minimum shall be no greater than consistent with filling the container to the stated minimum in accordance with good commercial practice. When the statement expresses actual quantity, variations incident to packing in accordance with good commercial practice shall be allowed but the average shall not be less than the quantity stated. . . ."

When inspected and passed meats or products are labeled with the names of, or are represented as, articles for which definitions and standards of identity have been prescribed by regulation, the labels shall conform to such definitions

DOG FOOD OUTPUT CLIMBS

Dog food produced domestically in the meat packing industry, prepared feeds industry and all other industries in 1939 totaled 732,095,000 lbs. and had a combined value of \$33,467,000, the American Meat Institute points out. Figures were released recently by the Bureau of the Census, U. S. Department of Commerce, and are based on returns of the

census of manufactures taken in 1939. The figures reveal that dog and cat foods enjoyed a volume increase of 190,978,000 lbs. and valuation increase of \$5,780,000 over comparable 1937 totals. Comparative figures on dog food volume and value during the two years, grouped according to source of production, were as follows:

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Dog and Cat Food Produced in:	1939 Production, lbs. (000 omitted)	Value (000 omitted)	1937 Production, lbs. (000 omitted)	Value (000 omitted)
Meat Packing Industry				,
CannedOther than canned		\$8,790 83	140,545 9,775	\$7,955 428
Total	158,242	8,873	150,320	8,383
Prepared Feeds Industry				
CannedOther than canned	323,883	13,175 9,156	237,789 89,224	10,740 5,563
Total	501,103	22,331	827,013	16,303
All Other Industries				
CannedOther than canned	20,951 51,799	983 1,280	34,102 29,682	1,622 1,379
Total	72,750	2,263	63,784	3,001
Total, All Industries				
CannedOther than canned	501,378	22,948 10,519	412,436 128,681	20,317 7,870
Total	732,095	33,467	541,117	27,687

and to such standards of identity.

Other labeling provisions deal with embossing of establishment numbers on sealed metal containers; use of inspection stickers; approval by the chief of the bureau of labels, inserts and liners; permitted modifications in approved labels; use of names of states, countries, etc. in connection with product names; use of terms "fresh," "meat extract," "farm," "leaf lard"; descriptive labeling of gelatin- and brine-packed products and sausage containing cereal, etc.; meat content standard for chili con carne and corned beef hash; use of term "baked"; deceptively colored or printed packages; artificial coloring and its designation, and other subjects.

Meat product is defined as "any edible part of the carcass of any cattle, sheep, swine or goat which is not manufactured, cured, smoked, processed or otherwise treated."

TAXES TAKE BIG CUT

Increased taxes for 1940 absorbed much of the gain in profits of leading companies, and in some cases caused net incomes to decline, a study by the National Industrial Conference Board of 1940 financial statements revealed.

For a group of 120 industrial companies, federal income and excess-profits taxes were found to have risen 141 per cent for the year, reducing the 37 per cent gain in profits before deduction for taxes to only 14 per cent after taxes. Six machinery companies in this group had increases in taxes which amounted to more than 300 per cent and lowered their income from a "net before taxes" gain of 100 per cent to a "net after taxes" gain of 47 per cent. Earnings of six chemical producers in the group showed a decline of 5 per cent after taxes. This was owing to the fact that while earnings rose 28 per cent, federal taxes increased more than 200 per cent.

For a group of 33 companies which had earnings of one million dollars or more last year and which were subject to the excess-profits taxes, it was ascertained that the gain in total tax reserves equaled 89 per cent of the gain in income before taxes, and that net income after taxes rose only 5 per cent. Total tax reserves jumped 163 per cent, or from \$101 million to \$266 million. Of this latter amount, \$89 million had to be set aside for excess-profits taxes.

Net income after taxes for all 475 companies experienced an average increase of 17 per cent; or, in figures, rose from \$1,592 million in 1939 to \$1,861 million in 1940. This increase compared with an average of 19 per cent for 387 industrial companies, which had aggregate profits amounting to \$1,283 million, as compared with \$1,079 million for their 1939 earnings.

TO MODERNIZE PACKAGE LINE

After 57 years, the veteran Chicago meat packing firm of Miller & Hart is preparing to redesign and coordinate the entire line of packages used for its meat products. The accompanying photograph of the new (left) and old wrapper for slab bacon illustrates the first step in the transition. Design motif for the packages is the creation of Ernst A. Spuehler, Chicago packaging expert. Color scheme used is red, buff and brown.



Page 10

Relocating Baffles to Cut Coal Consumption

MEAT plant engineer, commenting on the article on boiler operation in The NATIONAL PROVISIONER, of January 11, concurs in the suggestions made on baffle maintenance and agrees that large losses result when baffles break down and holes develop in them. He points out, however, that baffles are often located inexpertly, and that their relocation sometimes results in worthwhile reductions in coal consumption and steam expense.

Baffles are installed in boilers to direct the hot gases over the greatest area of boiler heating surface and to slow up the velocity of the gases through the boiler passes. Much has been learned about boiler baffling during the past ten years. Packers who have boilers in

service which are ten or more years old may find it possible to prevent much waste of heat by having these boilers rebaffled according to advanced ideas.

Boiler baffling has been discussed in the Provisioner on several occasions during the past few years. However, in view of the recent increase in coal costs, and the probability that many packers will seek to improve boiler efficiency as one means of offsetting higher steam costs, it appears to be worthwhile to point out the advisability of locating baffles for maximum effectiveness.

Present practice is to direct the hot gas flow at right angles to the tubes. The accompanying sketches show how boilers of two types were baffled a few years ago, and how these boilers should be baffled for best results. These simple and relatively inexpensive changes, coupled in some instances with changes in bridge wall design, will save a surprising amount of fuel in many meat packing and sausage manufacturing

High Stack Temperatures

As mentioned in the article on boiler operation in the January 11 issue of the Provisioner, a sudden increase in stack temperature may indicate broken baffles. Likewise, a high stack temperature, if not caused by soot and scale on the boiler heating surfaces, broken baffles or improper draft regulation, may be an indication of improperly placed baffles.

In 70 plants surveyed a few years ago, only 32, or less than 50 per cent, kept any records of stack temperatures. The average stack temperature reported by these 32 plants ranged from 350 degs. F. to 1,650 degs. F. Twenty-four of the 32 plants reported stack temperatures below 600 degs. It would appear that any temperature above 600 degs. F. is high, at least for conditions generally found in meat plant boiler rooms. In some cases stack temperature might be reduced below this figure.

Other bad conditions, unprofitable practices and spots at which fuel losses may occur in the packinghouse boiler room, as pointed out earlier, include:

Steam leaks, pipe insulation, leaky

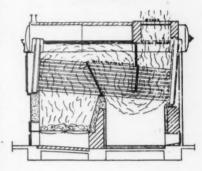
BETTER BAFFLING CUTS FUEL CONSUMPTION

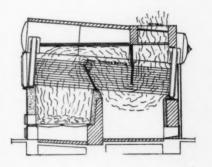
Installing baffles so as to obtain a hot gas flow across the tubes instead of parallel to them materially increases heat transfer to the water in the boiler and sometimes results in unbelievably large savings. In the illustration at left are two types of boilers with old style baffles; they are shown at right as rebaffled to obtain greater efficiency. Simple and relatively inexpensive changes—increasing the height of the bridge wall, tearing out the old baffles and installing new cross baffles resulted in a saving of 20 tons of coal per month in one plant.

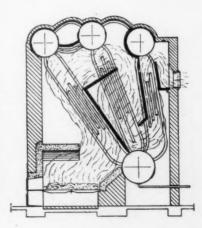
boiler settings, soot on tubes, scale on tubes, heat up the chimney, improper firing, ashes and clinkers, grates, draft, ash pits, boilers on bank, auxiliaries, stokers, maintenance, cleanliness and water waste.

Packers interested in reducing their steam costs will also find helpful information in The NATIONAL PROVISIONER of December 28, 1940, page 9. It was pointed out that steam costs are high in many meat plants because the coal purchaser does not appreciate the need for careful selection of coal for the equipment in use. Dependability of supply, operating suitability, cost of producing 1,000 lbs. of steam and freight rates are some of the factors to be taken into consideration in purchasing coal.

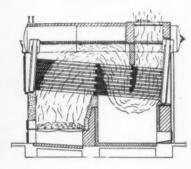
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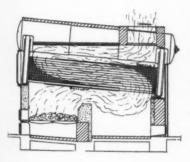
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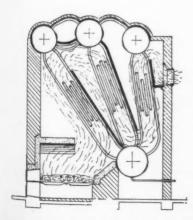
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The National Provisioner-March 1, 1941

VITAMIN D IS PRESENT IN LIVER AND ANIMAL FATS

By C. ROBERT MOULTON

Consulting Editor, The National Provisioner

XI.

PY EARLY definition vitamin D is the antirachitic vitamin needed for prevention and cure of rickets. It is now known that this vitamin is not a single substance, but that about ten different substances derived from a sterol (a complex alcohol with an involved ring structure) are capable of showing antirachitic effect.

Some of these substances are weak in their action and others are stronger. Consequently, one may define vitamin D as consisting of antirachitic sterol derivatives and unidentified antirachitic components of fish liver oils and other foods. To put it in simple language, the term vitamin D may be applied to anything which gives an antirachitic effect.

Of the various antirachitic substances only two are of prime importance. These are activated ergosterol and activated 7-dehydro-cholesterol. These two substances are rather closely related chemically, but they differ in the makeup of the side chain. Ergosterol is the principle sterol of yeast and fungi, while the other is the chief sterol of animal fats. The latter is found in the skin or under it, in other animal fats such as liver fat, and in milk, fish oils, and eggs.

The structural formulas of all of these substances will not be given, but only those of ergosterol and irradiated ergosterol, or calciferol.

ERGOSTEROL

CALCIFEROL

The -OH, or hydroxyl group, at the extreme left side of these formulas

gives the properties of an alcohol to organic substances. These structural formulas show the use of

a device for simplifying organic formulas. The chemist commonly uses the hexagon as representing the formula for benzene or the radical derived from it. Thus the plain hexagon shown here is the same as the complete

formula below. In the formulas for ergosterol and Vitamin \mathbf{D}_2 given above, one should consider that a carbon atom

C is located at every corner of the figures and that it is accompanied by a hydrogen atom H where needed. Vitamin D is resistant to heat and alkalies and can be crystallized. Ergosterol or a similar substance is changed

into a form of vitamin D by means of ultra-violet light (or suitable electric phenomena).

Vitamin D is specific for the prevention or cure of rickets. The American Medical Association states that vitamin D is a specific cure for infantile rickets, spasmophilia and osteomalacia. These words need explaining.

Several things are required for the proper hardening of the bones. Hardening is due to the deposition of calcium phosphate in the soft tendon-like tissue which forms the organic part of the bones. In order for this to occur, both calcium and phosphorus must be present in the fluids brought to the bones by the blood stream. These two elements must be present in fairly definite ratio and some form of vitamin D must also be present.

When vitamin D is not present in sufficient amounts, not enough mineral matter (calcium phosphate) is deposited. Consequently, the bones are too soft and the infant develops bowed legs, crooked bones, pigeon breast and dish-shaped face. There may also be an enlargement of the wrists, knees and ankles and beading of the ribs. These are signs of rickets.

The action of vitamin D alters the body fluids so that bone-forming salts may be incorporated into the growing bones. Rickets is largely a disease of infancy and childhood.

At present there is no chemical method for the determination of vitamin D; the material containing it must be fed to laboratory animals and the relative amount determined. The present International Unit is defined as the activity shown by one milligram of the International Standard of irradiated ergosterol. This is equivalent to 0.025 milligrams of crystalline vitamin D (calciferol).

It is known that individuals vary in their ability to use calcium and phosphorus, and this is especially true of (Continued on page 33.)

Round-Up Time in the Florida Everglades

Owner of the largest cattle ranch in Florida, the firm of Lykes Bros., Inc., Tampa, Fla., holds a unique position in the meat packing industry. Making use of the natural pasture lands of the Everglades section, hundreds of head of Lykes' cattle are pastured and periodically rounded-up in true western fashion. The cattle are raised within a short distance of one of the leading winter resort cities of the nation; they are pen-fed before slaughter. Lykes Bros. has been in the meat packing business for over 30 years. Last year the company constructed a modern plant with a capacity of 100 cattle, 500 hogs, 25 to 50 sheep and calves and 10,000 lbs. of sausage daily.

In addition to its packing business, Lykes Bros. is also the owner of a large shipping concern with offices in New York, New Orleans, Galveston and Houston, Tex. Shown on the opposite page is a pictorial story of the company's activities in the Everglades. The pictures are as follow:

1.—Four International units of the Lykes Bros. truck fleet. These 28-ft. semi-trailer live-stock bodies normally carry 20 head of cattle each. The bodies are double-decked for transportation of hogs.

2.—In typical cowboy fashion, a herd of cattle is being led out of a holding pen for loading into the trucks in which they are transported to feeding pens.

3.—Steers which have been loaded into trucks preparatory to the trip over the highway from the Everglades to the feeding pens.

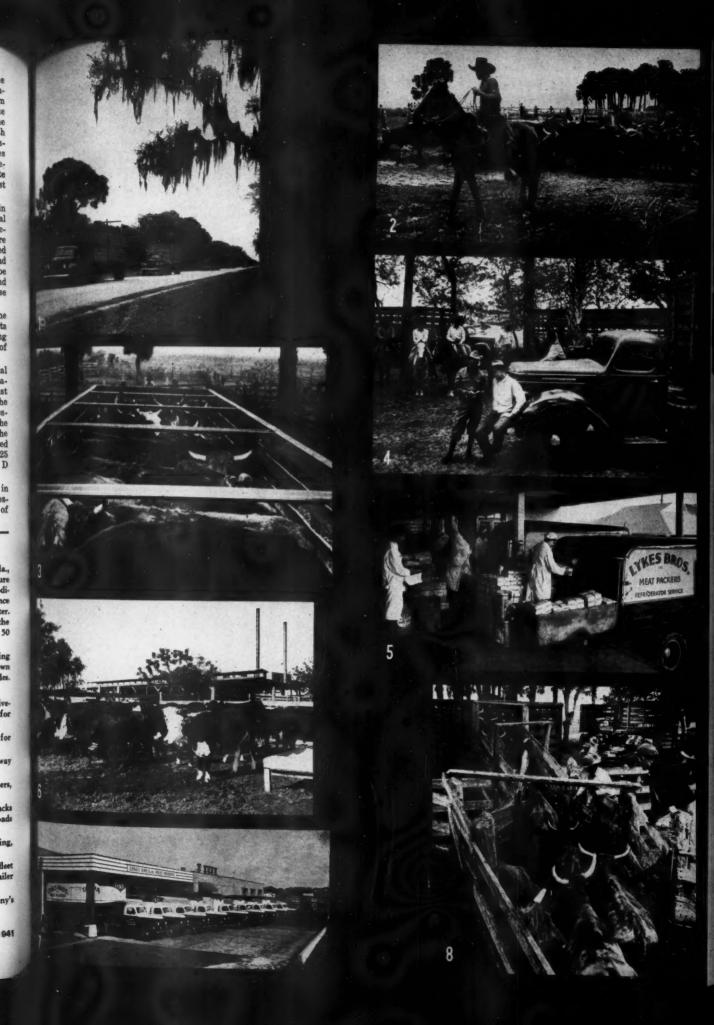
4.—Fred Crum, Lykes' range boss, and Charley Lykes, nephew of the firm's owners, talking over plans. In the background is a group of cowboys waiting to load cattle.

5.—Lykes meat products are delivered throughout southern Florida in motor trucks refrigerated with mechanical units. Some semi-trailers are used for hauling heavy loads long distances. One of these units is loading at the left end of the dock.

6.—One of the cattle pens at the company's plant at Tampa. Ready for slaughtering, the cattle are Florida raised and fed.

7.—Part of the company's fleet of International trucks lined up at the plant. The fleet includes tractors and semi-trailers, straight trucks with refrigerated bodies and trailer refrigerator units.

8.—Cattle are being loaded into one of the trucks which will take them to the company's feeding pens to be fattened for slaughter.





NEW CHAMPION FOR SKINLESS

"Franky," a typical American boy with boundless enthusiasm for skinless frankfurters and wieners, will be employed by Visking Corporation, Chicago, to lend continuity to 1941 point-of-sale material and consumer advertising. Visking's advertising will reach 13,500,000 homes monthly.



Lamb is Featured in Meat Campaign For March-April

LAMB is the headline news for meat salesmen during March and April, with a special promotion scheduled for those months by the American Meat Institute. The promotion is a part of the industry's national advertising, merchandising and sales campaign, and the lamb advertisements will be supplemented by others telling the nutritional and thrift story of all meats.

To help packer salesmen put national advertising on lamb to work for them, a folder has been prepared by the American Meat Institute. This folder, which shows the lamb advertisements and merchandising ideas, is being distributed.

First of the advertisements to appear will be "Ten Easy Lessons in Lamb," a colorful, informative, full-page advertisement in the April issue of Woman's Home Companion, on the newsstands March 7. Five different ways of cooking lamb, including a "Meal-in-One" lamb patty grill, are shown and valuable information on serving and carving and on meat's nutritional value is given.

The second advertisement, "The Song of the Stew," glorifying lamb stew, will appear in the April issue of Good Housekeeping, on the newsstands March 20, and in the May issue of McCall's.

Many Housewives Reached

These two advertisements alone will go into nearly nine million homes to tell women about the meat that long has been a favorite in hotels, clubs, and restaurants and which is coming into its own on the table at home.

Thrifty cuts of lamb will be featured in particular, for interviews with women show that the only lamb cuts with which they generally are familiar are loin and rib chops and leg of lamb. New recipes will show how to prepare and serve shoulder roasts and chops, breast, and other economical cuts in an attractive and tasty manner. The fact that a famous restaurant in San Francisco has more than 200 ways of serving lamb is featured in the advertising. The promotion will show housewives how to introduce more variety into meals by

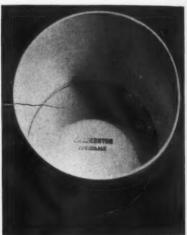
NEW LARD CONTAINER HAS METAL BOTTOM

New 2-lb. lard container adopted by Bartlow Packing Co., Rushville, Ill., features
combination construction, employing a
metal bottom (note upper photo) and
stiff paper sidewalls and cover. Except for
the bottom, its construction is similar to
that now popular for ice cream containers.
Label is printed in red and green. Howard
Bartlow, president, reports that the container "fits nicely into the domestic refrigerator, is a handy, clean, convenient
package and does not leak through under
the most adverse conditions." It is produced by Sutherland Paper Co., with headquarters at Kalamazoo, Mich.

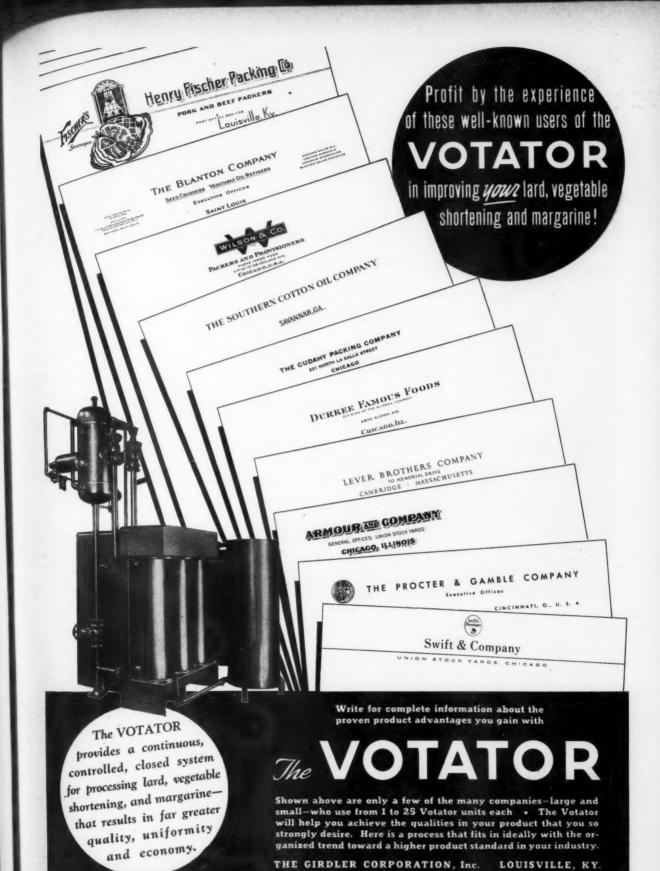
putting lamb, as well as other meats, on the table more often.

Merchandising suggestions for salesmen to pass on to retailers include ideas developed by the National Live Stock and Meat Board for selling the less-demanded lamb cuts. Mats featuring lamb, which are suitable for tie-ins in retailer advertising, are available from the American Meat Institute. One contains the same illustration as shown in a national advertisement, thus enabling the local retailer to tie in directly with the national advertising.

The lamb promotion is only one of the special campaigns on particular products being run as a part of the national campaign. During 1941, the American Meat Institute will continue to tell the nutritive story of beef, pork, veal, smoked meats, and sausage items, as well as lamb. All statements in every consumer advertisement carry the seal of acceptance of the council on foods and nutrition of the American Medical Association. Appearance of the seal is the consumer's assurance that all statements made in the advertisements are truthful and scientifically correct.







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LOUISVILLE, KY.

State Wage and Hour Bills Are Introduced in Several Legislatures

STATE FAIR labor standards bills, comparable to the model bill drawn up by a committee of state labor department commissioners and labor union representatives late in 1938, have been introduced in several state legislatures this year. Enactment of these bills would extend the coverage and facilitate enforcement of the federal wage and hour act.

Not only would such legislation cover intrastate industry not now covered by

the federal act, but it would also supersede the federal act, by the very terms of the latter, even as to interstate business, insofar as the state bill established a higher minimum wage or shorter maximum workweek. In general, the state legislation is more restrictive than the federal law. It provides:

1.—A daily limit of eight hours after which overtime must be paid.

2.—Exemption to exceed daily and weekly limits only in extraordinary emergencies which require longer hours of work to protect and preserve life, health or property.

3.—Exemptions from the wage and hour provisions granted in the federal law are not provided. This is true particularly of those exceptions that apply to the meat packing and associated industries, such as the 14-week exemption from the hour provision for employes engaged in the handling, slaughtering or dressing of livestock.

No exemption is provided for administrative employes or outside salesmen,

5.—Broader powers of authority are given to the state commissioner of labor than are given the administrator under the federal act.

6.—Whereas, under the federal act no wage higher than 40c per hour can be ordered, under the proposed model state bill there is no upper limit to the minimum wage that can be ordered. Also, under the state bill, the minimum wage can vary from locality to locality within the state.

ARMY'S FOOD NEEDS

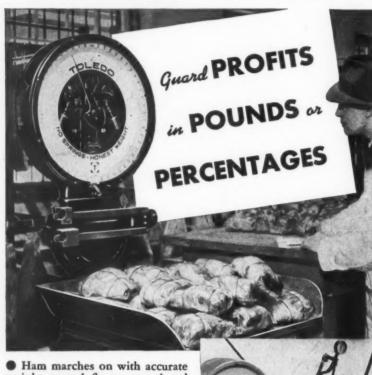
The increasing military forces will have little effect on civilian food supplies in 1940-41. Total military personnel in active service is estimated to average about 1,030,000 in the 1940-41 fiscal year as compared with 423,000 in 1939-40, or an increase of roughly 600,000 men. The Army ration calls for considerably more meat, butter, cereals, and potatoes than the average civilian consumes. The Army uses less fresh milk and less fruit than civilians and tends to use canned vegetables and fruits rather than the fresh.

Undoubtedly the average active man being drawn into the armed forces also consumes more food than the average of the entire population. If, however, one allows for all the differences between the ration and the United States average consumption, the increase due to the 600,000 men is still equal to less than 1 per cent of the prospective consumption of any of the major food groups. The increase is less than one-half of 1 per cent for all foods.

RETAILERS' AD COSTS

Advertising expenses of grocery and meat stores in 1939 averaged .6 per cent of net sales, according to the 1940 retailers' operating cost survey conducted by the research and statistical division of Dun & Bradstreet, Inc. This compared with a high percentage of 2.5 per cent for fur stores and a low of 3 per cent for groceries with filling stations. Fifty lines of retail trade were included in the survey.

Another point brought out by the survey was that grocery and meat stores and meat markets operating on a strictly cash basis spent a larger relative amount on advertising, on the basis of net sales, than those doing business on open credit. The survey covers direct advertising expenditures only, such as those for newspaper space and radio time, and does not include advertising labor costs or expenses which are balanced by allowances from suppliers.



Ham marches on with accurate weight-control, flavor-control and PROFIT-control . . . wherever packers depend on Toledo Scales—both for regular weighing and for the percentage problem involved in brine-pumping. Don't let old-fashioned methods bottle-neck your production . . . causing lost time and profit. Investigate the thoroughly up-to-date advantages of famous Toledo Accuracy and Dependability for every type of today's weighing job. Write for complete information, including facts about the new easy-to-operate brine-pumping scale shown at right. Toledo Scale Company, Toledo, O.

TOLEDO SCALES

NO SPRINGS . . . HONEST WEIGHT



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rs. 1941 sanitary and serviceable tops for both new and old tables. MET-L-WOOD Table Tops are permanently smooth and remain perfectly flat after many years of severe usage. MET-L-WOOD Table Tops are quickly available in any size or shape you desire. All edges are turned and sealed for ease in cleaning and longer life. Sound deadened table tops reduce packinghouse clatter and increase worker-efficiency. MET-L-WOOD warrants your serious investigation . . . it costs no more than regular 16 gauge stainless steel and requires no additional bracing. Send for the complete story of MET-L-WOOD today.

MET-L-WOOD CORPORATION

6755 WEST 65th STREET . CHICAGO, ILLINOIS

STANDARD CONVEYORS Link

Widely Separated Operations in Packing Plants-

Conveyors speed up production by delivering the product to the operators at a STEADY, UNINTERRUPTED FLOW. There are no waiting periods. Each man has his particular duty to perform and usually has enough personal pride to see that his end of the work does not slow up other workers.

The roller conveyors shown on this page show part of a large gravity roller conveyor, handling cartons of meat products in a large packing plant. This system also includes a spiral chute for lowering commodities from upper floors and an inclined push bar conveyor for elevating the meat products. Call in a Standard Conveyor Engineer or write for complete information.

STANDARD CONVEYOR CO.

North St. Paul, Minn. Sales and Engineering Service in Principal Cities

THE STANDARD Standard OF VALUE" CONVEYORS

Send for your copy of new Bulletin No. 401 NP, covering Standard Conveyors for Packing and other Food Industries.

Up and down the MEAT TRAIL

Hammond Standish, Detroit, Wins New Safety Laurels

Hammond-Standish & Co., Detroit, long outstanding for its work in promoting truck operating safety, has been declared winner of the W. E. Otto honor certificate for an improvement of 59.2 per cent in the inter-fleet safety contest for 1940, sponsored by the Detroit Industrial Safety Council, as well as winner of an honor certificate in the inter-plant safety contest with an improvement of 97.2 per cent, according to H. M. Shulman, secretary of the meat packing firm.

"This is a splendid achievement," declared Clarence E. Wormuth, manager of the council, "and we are indeed proudd of your record, which certainly reflects the sincere cooperation your people are according your safety work. Accept our congratulations and best wishes for a continuation of your splendid record."

D. C. MacKeachie Named to New Position in OPM

Douglas C. MacKeachie has been appointed deputy director of the Division of Purchases, Office of Production Management, Washington, D. C., according to an announcement made on February 24 by Donald M. Nelson, director of the division. Mr. MacKeachie, who has been serving as assistant director and chief of the subsistence section of the division, has been advising the Quartermaster General's office on the procurement of meats and other foodstuffs and has been devising plans for the greatly expanded buying program made necessary by the increase in U.S. Army strength. In this capacity, he has had the close cooperation of the American Meat Institute. Before coming to the Division of Purchases, Mr. MacKeachie was New England purchasing director for the Great Atlantic & Pacific Tea Co.

Kroger Tenderay Beef Unit is Opened at Pittsburgh

Residents of Pittsburgh, Pa., where the Tenderay process of quick-aging beef was developed over a period of several years at Mellon Institute, enjoyed their first taste of beef handled by this process on February 14, when the Kroger Grocery & Baking Co., sponsor of the research which lead to its development, opened a Tenderay processing plant in that city and began offering the beef for sale in its stores.

The new plant, patterned after the test plant at Mellon Institute and other plants subsequently established by Kroger at Columbus, O., Chicago, Cincinnati and several other locations, contains a Sterilamp-equipped processing room where tendering is quickened by means of relatively high temperature and humidity, a chill room and storage cooler. Glenn F. Knickerbocker, Pittsburgh branch manager for Kroger, Lawson K. Harvey, branch merchandising manager, and Lawrence G. Kyte, branch meat operator, were among the officials on hand at the opening.

Further expansion of Kroger meat packing activities is scheduled at Columbus, where the company has just revealed plans for enlarging its plant at a cost of approximately \$60,000. Plans for the addition, which will be the second at the plant within the past 12 months, have been prepared by Tietig & Lee, Cincinnati architects, and sent to Washington for BAI approval.

Heart Attack Is Fatal to Schwahn, Wisconsin Packer

Werner W. Schwahn, 54, president and treasurer of the A. F. Schwahn & Sons Co., Eau Claire, Wis., packers and sausage manufacturers, died suddenly at his home the morning of February 15. Death followed a heart attack suffered earlier in the morning. Mr. Schwahn had followed his regular business routine at the office the day before, working at his desk till about 5 o'clock in the afternoon.

Born and educated in Eau Claire, Mr. Schwahn graduated from high school and immediately joined his father in the meat packing and sausage manufacturing business the latter had established in 1888. His connection with the industry was interrupted by service with the overseas forces during the World War. Mr. Schwahn served in France and was with the army of occupation in Germany following the war.

Resuming his connection with the meat packing firm, Mr. Schwahn directed its activities until the time of his death. As a result of his administrative ability, the company's business grew until in 1937 it became necessary to transfer operations to its new and modern plant on Third st. in Eau Claire. The company distributes its product over a wide area and has an average payroll of about 100 employes.

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Packer Will Repeat Kite-Flying Event Held in 1940

The sky's the limit when it comes to meat promotion at the Delta Packing Co., Clarksdale, Miss.

Robert Vincent, general manager, announced on February 21 that the company will again sponsor a kite-flying contest at the city's municipal airport on March 16. As during the event last year, when several thousand young kite-flyers attended the contest, the company will supply free red hots and cold drinks to all, with airplane rides and cash awards for the three youths adjudged winners of the unique competition.

"Kites to be used in the contest will be given free to children who send in a coupon clipped from today's newspapers in the Delta, if the coupon is accompanied by one band from a Club House frankfurter," said Mr. Vincent, in explaining angles of the promotion. "The rules of the contest are simple the only strings to it being attached to the kites.

"Youths who desire to enter are expected to be from the Mississippi Delta, but may come from any town under the sun. A boy or girl may build his (or her) own kite if he wishes."



HAM FLOAT IN PEANUT PARADE

The little Smithfield, Va., par-ticipated with a float featuring Smithfield hams in the parade at the National Peanut Festival. Hogs from which Smithfield hams are made are raised in the peanut belt and fattened on the ground nuts. The Smithfield ham industry is one of the oldest in America and its products were used as a medium of exchange when the early colonists bartered for merchandise brought

from England.

Personalities and Events Of the Week

Morris Averch, president, Capitol Packing Co., Denver, Col., and Mrs. Averch were in New York City this week during the course of a vacation trip. Mr. Averch is planning to enlarge his plant, build an addition and seek BAI inspection within the next few months. He also is considering the development of outlets for his product in New York.

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Homer H. Henderson, director of purchases and personnel for Luer Bros. Packing & Ice Co., Alton, Ill., is a candidate for mayor in the approaching municipal election. Good luck, Mr. Henderson! The Luer company is observing its sixtieth anniversary this year.

Bart D. Murphy of Dunham & Murphy, livestock order buyers operating at National Stock Yards, E. St. Louis, Ill., returned a few days ago from a trip to New York City.

W. H. Crabtree, general manager of the Albany, Ga., plant of Cudahy Packing Co., is back at his desk after an extended business trip through the South and Middle West.

James W. Sartwelle, president, Port City Packing Co., Houston, Tex., and president and general manager of the Port City Stockyards, was the subject of an interesting feature article in the magazine section of the Houston Post on February 16. The article explained the important part played by him in the establishment of the Houston Fat Stock Show & Exposition, of which he has served as president since 1932.

Vernon Packing Co., Vernon, Tex., began celebrating the opening of its new plant on February 23 with a banquet, dance and open house. The new unit has a capacity of 1,800 hogs and 450 cattle weekly. Speakers at the banquet included Sen. George Moffett, Chillicothe, Okla., Sen. E. D. Walker, Hobart, Okla., and C. J. Young, inspector in charge, U. S. Bureau of Animal Husbandry, Ft. Worth, Tex.

Fire of undetermined origin gutted the plant of the New York Provision Co., Scranton, Pa., on February 24. The blaze apparently originated on the second floor of the two-story concrete building and made its way through the roof before being brought under control.

Henry Lohrey Co., meat packing firm of Pittsburgh, Pa., recently equipped its refrigerated trucks with paneled signs covering about three-fourths of the side of each truck. The first set, devoted to pork sausage, included an attractive illustration of a platter of sausage. The signs tied in with large store cards printed in colors.

R. S. Coughenour, fancy sausage department, Armour and Company, Chicago, was a visitor in New York last week.

James D. Cooney, vice president, Maury Hopkins, industrial relations, and V. T. Johnson, frozen egg department, Wilson & Co., Chicago, spent a few days in New York last week.

A. M. Kuehne, branch house sales department, and H. Schumacher, merchandising service division, Swift & Company, Chicago, visited in New York last week.

Lacy Lee, Chicago provision broker, has been spending the past couple of weeks in Florida, visiting part of the time with his brother, Charles Lee.

George W. Martin, Chicago manager of John Morrell & Co., left late this week for a Florida vacation.

The first annual memorial service dedicated to the late Sam Abraham, Memphis, Tenn., packer executive, was held on February 15 at the Baron Hirsch synagog, where for many years Mr. Abraham was a leader of religious and cultural activities.

Increased buying power will produce substantial business improvement in the meat packing industry in 1941, James A. Hamilton, vice president of Wilson & Co., declared recently at Miami, Fla. Mr. Hamilton, Don Smith, advertising manager, C. H. Romeiser, pork division manager, and other company executives made an inspection of the Miami branch. The company has been holding district sales meetings in several southern cities.

The Sioux City, Ia., Stockyards Co. will establish a public stockyards in Butte, Mont., at an initial cost of approximately \$200,000, according to a recent announcement by George F. Silknitter, president of the company. Work on the project is to begin as soon as plans can be completed.

Adolph Grasslin, a veteran of the Cleveland, O., meat packing industry and superintendent of the Hildebrandt Provision Co. of that city, died suddenly at Lakewood hospital on February 19 at 69 years of age. Born in Auggen-Baden, Germany, Mr. Grasslin came to the United States in 1900, entering the

KANSAS "MEAT DAY"

"Meat day" is to be observed in Kansas on Thursday, March 6, as a result of efforts made by the Kansas Livestock Association, of which Will Miller is secretary. The observance will be marked at Wichita by an all-day program including a presentation of the American Meat Institute advertising campaign, showing of the National Live Stock and Meat Board's new "Meat and Romance" film and addresses by state officials and others.

The Kansas Livestock Association has invited all packers in the area to be present at Wichita for the program. Packer salesmen are being urged to encourage retailers to attend, in order that they may have an opportunity to see the importance of the state's meat industry and learn of the many activities now under way to educate consumers about meat. Among those slated to appear on the program are representatives of the industry and of Kansas State College, Manhattan.

employ of the Hildebrandt firm four years later.

A building permit has been issued to M. O. Branton, local contractor, for remodeling and enlarging the Finkbeiner Christian meat packing plant, Little Rock, Ark., at a cost of \$25,000. Building will be remodeled generally and five rooms of brick construction added on the south side. Work is expected to be completed within 60 days.

The village of West Fargo, N. D., is planning extensive landscaping and other improvements within its 13-acre park this summer. The tract was given to the village by Armour and Company.

A site two miles south of Smithfield, N. C., on U. S. Highway 301 has been selected for the location of the newly organized Carolina Packing Co. Contract for the building, slated for completion in about 90 days, was let to the J. P. Rogers Construction Co. of Smithfield. J. A. Jones will manage the plant.

Trunz Employes' Welfare Association held its nineteenth annual ball at Schwaben hall, Brooklyn, N. Y., on February 19. The record-breaking attendance this year included not only the members of the association, but the officers and heads of departments of Trunz Pork Stores, Inc., and many others active in wholesale and retail meat circles.

With the recent opening of its forty-fifth and forty-sixth supermarkets, the H. C. Bohack Co., Inc., boosted its total to 500 stores in Brooklyn and Long Island, N. Y.

Harry Bobsin, Chicago, announces that Herbert Pohl has become associated with him as a casing broker, representing the firm of Bobsin & Pohl in the Michigan, Ohio and Indiana territory, where the latter has contacted the trade for more than nine years. Mr. Bobsin represents a number of importers and manufacturers of sausage casings.

Mosser Meat Co., Boulder, Col., recently played host to members of the University Hill ninth grade economics class. Boys enrolled in the class were shown through the plant and given opportunity to study various operations and meat cuts.

John W. Rich, for 25 years plant superintendent of the Consolidated Dressed Beef Co., Philadelphia, died suddenly at his home on February 16. He was 50 years old.

John Skrabuha of the dry salt department at the Sioux Falls, S. D., plant of John Morrell & Co. recently became eligible for the 25-year silver service award of the American Meat Institute.

Murray Watkins, livestock order buyer of E. St. Louis, and Mrs. Watkins have been spending several weeks in Florida. They plan to return home in the near future.

Edward Dossman, retired superintendent of the J. & F. Schroth Packing Co., Cincinnati, passed away recently at his home in that city. He had been inactive for some time.

Hunter Packing Co., E. St. Louis, Ill., plans to build a smokehouse.

PROCESSING Methods

FAT AND MEAT RANCIDITY

Development of rancidity in cooking fats stored over a long period of time, and the increase in the free fatty acid in pork loins, were among the subjects studied by the BAI last year, according to the annual report of John R. Mohler, chief of the U. S. Bureau of Animal Industry.

FATS.—Periodic chemical examination of several fats stored for about 5½ years at 33 to 36 degs. F. showed progressive rancidity. Samples were taken from some of these stored fats and incorporated into biscuits. The fats selected were a hydrogenated cotton-seed oil, a hydrogenated lard, a kettle rendered lard from corn-fed hogs, and a commercial prime steam lard. A fresh sample of leaf lard was used as a standard of comparison.

A committee judging the biscuits for flavor and aroma found the hydrogenated cottonseed oil, the hydrogenated lard and the control lard to be satisfactory. The commercial prime steam lard and the kettle-rendered lard were considered undesirable.

LOINS.—Supplementing results reported last year, the Bureau determined that in general the free fatty acid content of the fat of the lean tissue increased more rapidly than that of the fat tissue when pork loin cuts were frozen at 0 degs. F. and then stored 282 days at 0 and 18 degs., both protected and unprotected from air. The free fatty acid content of the lean from loins stored for this period at 18 degs. was much higher than that from loins stored at 0 degs. F.

CASINGS SOUR SAUSAGE

If hog bungs have not been carefully fatted and cured they may cause trouble when used on dry sausage. A Midwestern meat processor asks the following question:

Editor THE NATIONAL PROVISIONER:

We have been making dry sausage but have had trouble with some product souring. Can you suggest a reason for this spoilage?

It is possible that the soured dry sausage has been put up in hog casings which have not been carefully fatted and cured. It is desirable to prepare casings, especially hog bungs, at least 30 days in advance of use. As much fat as possible should be removed from the casings.

Even when carefully fatted there are always many fat spots left in hog casings. This fat will dry out so that it will not sour easily if the casings are salted for 30 days or longer. Beef middles and rounds are generally well fatted when received by the sausage department and do not require as much time in curing or preparing as hog bungs. Appearance of dry sausage may be spoiled by too much fat in beef middles or rounds, however, as fat shows through the casing.

HAM AGING APPARATUS

A ham aging box, apparently similar to the apparatus described in The NATIONAL PROVISIONER of January 4, has been developed by the Maryland Agricultural Experiment Station in cooperation with the U. S. Bureau of Animal Industry. The experimenters say the electric aging device resembles an incubator; it is insulated like an ice box, but has heat at the bottom instead of cold at the top.

Tasting tests showed that the hams aged in the incubator at a thermostatically-controlled temperature of 108 degs. F. were of better flavor and quality than many commercially-aged hams or home-cured hams aged longer in a ham room at lower temperatures. The incubator-aged hams, according to U. S. Department of Agriculture reports, shrank 5 per cent less than those aged in the ham room and showed practically no surface spoilage or waste as a result of trimming.

SAUSAGE And Meat Specialties

→A volume of practical ideas on the layout and equipment of sausage plants of varying size; descriptions of materials used in sausage and meat specialty manufacture; formulas and operating directions; discussions of operating troubles and means of overcoming them, and an outline of major regulations prevailing in control of sausage manufacture.

→Place your order now for this Volume 3 of the Packer's Encyclopedia. The price postpaid is \$5.00.

THE NATIONAL PROVISIONER 407 So. Dearborn St., Chicago, III. Enclosed is check or money order for \$5.00 for copy of "Sausage and Meat Specialties."

Street

BONELESS BEEF YIELDS

Individual percentage yields of boneless cuts from boning cattle vary somewhat according to the animal; however, packers who have kept accurate records are able to set up average percentage yields which are accurate. One Eastern packer writes:

Editor THE NATIONAL PROVISIONER:

Can you give us any percentages on the boneless cuts derived from boning cattle, calculated against dressed carcass weight? Against primal cuts?

Below are typical average percentages of boneless cuts derived from boning cattle. The percentages of primal cuts are not the same out of boning cattle as they are out of good cattle, because the pæcker whose figures are used here leaves only four ribs on the chuck of a boning beef and makes an eight-rib rib. The round is cut on the bias because of the knuckle.

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Insides	0.01	07.00
Knuckles	6.61 3.30	25,20 12,62
Outsides	3.84	14.57
Rump butts	2.36	9.00
Shauk meat	1.78	6.60
Regular trimmings	1.90	7.25
Bones	5.87	22.34
FatCutting shrink	.02	2.39
Cutting Building	market discount	
Man Yafaa	26.26	100.00
Full Loins:		
Sirloin butts	4.03 2.76	25.10
Beef tenders	2.23	17.16 13.85
Regular trimmings	2.49	15.50
Bones	3.81	23.71
Fat	.74	4.63
Cutting shrink	.01	.05
	16.07	100.00
8-rib Ribs:		
Regular rolls	8.24	29.29
Bones	2.90	26.18
Regular trimmings	4.90	44.26
Fat	.02	.16
outening marriage .		
	11.07	100.00
4-rib Chucks:		
Boneless chucks	13.78	60.05
Regular trimmings	4.67	20.34
Shoulder clods	.12 4.27	18.67
Fat	.07	.29
Cutting shrink	.01	.11
	22.92	100.00
Plates		200.00
Fore shanks	6.18	
Flauks	3.82	
Hanging tender and	1 80	
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	100.00	

Average percentage of boneless cuts, sausage material etc., in relation to carcass weight from boning cattle:

Boneles	6 C	ntı	8	a	n	d		b	e	e	ť		h	18	ı	n	B									33.
Boneles	8 C	hu	ck	18																			,			13.
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Cutting	- st	ri	nk	٠.			Ų.																			

Watch the Classified Advertisements pages for bargains in equipment.

REFRIGERATION and Air Conditioning

MEAT PLANT REFRIGERATION.

A Complete Course for Executives and Workers Prepared by-

The National Provisioner

LESSON 92

Calculation of Refrigerating Loads

THE accompanying table shows what happens to room air when it passes through the washer and the heating coils of an air conditioning system. Careful study of this data, and the calculations following, will enable the student to visualize just what occurs in the equipment, and may aid him in understanding some rather confusing fundamental facts.

Some of the information to follow has appeared in previous lessons. This lesson largely reviews facts which the student must master to understand the lessons which follow.

In the following table four locations are considered-the room being air conditioned, the air washer, the pre-heating coils and the air discharge outlet from the air conditioning system. In practice the operating engineer obtains essential data for correcting operating defects in the air conditioning system, improving efficiency and increasing capacity by installing thermometers at the four points indicated, reading them frequently and noting the temperatures.

Assume that we are continuing a consideration of the problem outlined in Lesson 91, and that 10,000 cu. ft. of air is being circulated per minute. The changes the air undergoes while passing through the air conditioning system are shown in the accompanying table. Air flow through the system is from left to right; that is, from the room through the washer, over the heating coils and out the air conditioning system air discharge outlet. Heat and moisture quantities given in this table are for 1 lb. of air.

Per cent 3.61 3.78 0.97 4.71 4.14 2.55

0.00

nts

941

Heater Discharge Washer Coils Outlet 9.65 12.07 5.56 5.56

Air weighs approximately 75 lbs. per 1,000 cu.ft. If the exact weight of 1,000 cu.ft. of air is required, the data can be obtained from tables or determined from the psychrometric chart. values in the table vary somewhat from those given in the previous lesson for this problem, but they are sufficiently accurate for all practical purposes.

To determine the refrigeration load imposed by changing the air characteristics, as shown in the table, two phases of the problem must be considered-the load required to maintain the temperature of the room at the desired point, and the load required to offset the heat given off by the reheating coils.

Total heat passing into the air conditioning system is 19.65 B.t.u. per pound of air. This air is cooled in the washer and some of the moisture in the air is condensed. Temperature of the air is then raised by the reheating coils, and the air is passed into the room at a temperature of 50 degs. F. The air contains 17.63 B.t.u. per cu.ft. after passing the heating coils.

The methods of calculating the room load were explained in an earlier lesson. In one of these total heat is used as a basis. Another method involves the determination of the specific heat and latent heat loads and their addition to find the total load. Formula when using total heat is as follows:

 $\frac{(19.65-17.63)\times10,000\times75}{1,000\times200 \text{ B.t.u./Min.}} = 7.5 \text{ tons of refrigeration.}$

The amount of refrigeration required to reduce the specific heat in this case

 $(13.03-12.07)\times10,000\times75$ _3.60 tons of refrigeration

And the amount of refrigeration required to condense the moisture out of the air, or to reduce the latent heat, is:

 $\frac{(43.30-36.41)\times10,000\times75\times1,000}{7,000\times1,000\times200}\text{=8.75 tons of refrig-}$ eration

Total refrigeration required, therefore, is the sum of 3.60 and 3.75 or 7.35 tons. This value checks very closely with the one calculated from a total

Number of tons of refrigeration required to reduce sensible heat may also be determined by using dry bulb thermometer readings and the specific heat of air, as explained in another lesson. Dry bulb thermometer readings for air entering the system and discharged from it, for the conditions given in the table, are 54 degs. F. and 50 degs. F. respectively. Specific heat of air is .25. The formula is:

 $\frac{(54-50)\times 10,000\times 75\times .25}{1,000\times 200}$ _3.75 tons of refrigeration

Again the result checks with that calculated previously.

In determining the amount of refrigeration required under the conditions cited, the refrigeration needed to offset the heat added by the coils must not be overlooked. The total refrigeration requirement can be found by basing calculations on the difference in total heat in one pound of air entering the system and the total heat in the air after it has passed through the washer. The difference (19.65 B.t.u.-15.21 B.t.u.) is 4.44 B.t.u. Using this value in the formula it is determined that total refrigeration requirement is 16.65

 $\frac{4.44\times10,000\times75}{1,000\times200}$ = 16.65 tons of refrigeration.

It was also explained in an earlier lesson that in the problem under consideration 1,815 B.t.u. per minute are needed to raise the temperature of the air passing over the coils. This quantity of heat equals 9.07 tons of refrigera-

 $\frac{1.815}{200}$ P = 9.07 tons of refrigeration.

If the 9.07 tons of refrigeration required to offset the coil heat is added to the 7.5 tons needed to refrigerate the room, the total quantity of refrigeration needed is 16.57 tons, or very close to the 16.65 tons calculated earlier.

EDITOR'S NOTE: A new and simplified graph of air properties will be shown and explained in Lesson 93.

NEW MEAT BOARD BOOKLETS

Another milestone in the National Live Stock & Meat Board's unceasing campaign to promote meat consumption through consumer education has been attained with the publication of two new booklets, "Meat Buying Manual" and "The Normal Diet."

Specially prepared for teachers, students, home economists and homemakers, the manual is a 24-page publication covering such subjects as judging quality in meat, meat's nutritive value, basic methods of meat cookery, identification of retail cuts and the selection of beef, pork, veal and lamb. Wholesale and retail cuts of the four varieties are illustrated in charts, and the booklet also contains a number of excellent photographs to assist in identification of retail cuts.

"The Normal Diet" is based on the Board's newly revised food value chart. It presents information on how to select a normal diet, emphasizing the value of meat in such a diet. Charts in the 20page booklet illustrate the relative number of calories and amounts of calcium, phosphorus, iron and copper in meats and other foods, as well as their comparative rank as sources of vitoming

Another chart shows the percentage of the average adult's daily requirements of protein, calories, phosphorus, iron and copper afforded by a four-oz. serving of meat.

DENTISTS SEE BOARD DISPLAY

Colored transparencies of the National Live Stock and Meat Board's newly revised food value charts were the center of interest in a display set up by the Board at a recent national dental convention in Chicago. The display afforded more than 12,000 members of the dental profession an opportunity to learn more about the importance of meat in the daily diet.

Information in the display relative to the value of meat as a source of phosphorus was of special interest to exhibit visitors, since that element is known to be important in building healthy teeth. A deficiency of phosphorus in the diet, according to the Board, may result in tooth decay. Many dentists reported they find the food value charts valuable in their offices and at dental meetings.

1941

20c daily.

68 HUDSON ST.

THE PRESS

PACKER AND FOOD STOCKS

Price range of listed stocks based on the last sales recorded during the week ended February 26:

	Low	Close	Close
			1
0.14	****		121/2
			3 1/8 29
	974		9%
	436		43/2
4 1/4	54	54	51
****			60
0%			111
***			1171/2
21	21	21	22
1%	111/4	11%	10%
			2
			13 % 83
			381/2
35 %	351/4		35
13%	1131/4	113%	113
13			13
	17/4		43% 1%
1 78	99		99 78
	1291/4		1281/2
33%	33%	33%	341/6
			11/2
			251/4
			5
13	12%	13	10%
			41
	4%		41/2
191/		1191/	51 % 118 %
1716		471/2	5316
381/9	381/2	381/2	53 1/2 37 1/4
11%	1111/4	1111/4	1101/2
	007/	00	1
	1814		22¼ 17½
10 74	1078	10.78	81/2
31/2	31/2	31/2	3%
6%		6%	-6
57			57
1%			614
18	18	18	17%
37 1/2	67 1/2	671/4	72
5	5	5	4%
39%	69 %	69%	66
	3 .0 4 4 .0 · · · · · · · · · · · · · · · · · ·	3 ½ 3 ½ 3 ½ 10 9 74 4 % 4 % 4 % 4 % 4 % 4 % 4 % 4 % 4 % 4	3 ½ 3 ½ 3 ½ 3 ½ 3 ½ 10 9 ¼ 10 9 ¼ 10 4 ½ 4 ½ 4 ½ 4 ½ 4 ½ 4 ½ 4 ½ 4 ½ 4 ½ 4

TRUCK REFRIGERATION & AIR CONDITIONING CATALOG ... JUST OFF GET YOUR COPY! Write today on yo Your copy of the Air Induction for your copy of this catalog Catalog is ready for you NOW. w own letterhe It will show you how this system operates...how it can save you money...how its low purchase price (models under \$100.00 for The Air Induction system is makmost sizes) makes it easy to own ing extra profits for its many .. how many nationally known users. Are you getting your share? shippers of perishable merchan-If not, don't fail to send for your dise have eliminated spoilage... copy of this Air Induction Catalog. how it operates for approximately AIR INDUCTION ICE BUNKER CORP. HOBOKEN, N. J.

FLASHES ON SUPPLIERS

GENERAL ELECTRIC CO. - Appointment of Elliott Harrington as sales manager of the General Electric air conditioning and commercial refrigeration department, with headquarters at Bloomfield, N. J., has been announced by John R. Rainbault, manager. Other Bloomfield changes involve L. H. Hobson, C. M. Rowland and S. Martin, jr., who have been placed in charge of the automatic heating, cooling equipment and contractor and industrial sales sections, respectively. Frank H. Faust has been named commercial engineer of the entire department and E. B. McClelland assistant sales manager.

WORTHINGTON PUMP & MA-CHINERY CORP.-Addison C. Armstrong has joined the Worthington Pump organization at the Holyoke, Mass. plant. As manager of the ordnance division he will be directly in charge of ordnance production.

JAMISON COLD STORAGE DOOR CO .- Appointment of four new representatives has been announced by the Jamison Cold Storage Door Co., Hagerstown, Md. They are Holsworth Equipment Co., P O. Box 1981, Corpus Christi, Tex.; G. W. Ruth, Stearns-Roger Mfg. Co., 1720 California st., Denver, Colo.; William E. Scruggs, P. O. Box 622, Houston, Tex., and Manuel A. Cadenas, Apartado No. 51, Marianao,

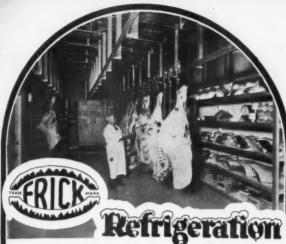
ANCHOR HOCKING GLASS CORP. -F. H. Baumgardner, formerly assistant sales manager, container division, has been appointed manager of the Chicago office of Anchor Hocking Glass Corp. Mr. Baumgardner succeeds G. J. Graham, who has been transferred to headquarters at Lancaster, O. E. Wells has been appointed assistant sales man-

E. I. DU PONT DE NEMOURS & CO., INC .- Operation of the new Du Pont "Cellophane" plant at Clinton, Ia., is expected to start on March 3, according to plans announced by the management. Food industries of the Midwest will soon receive the first shipments of Cellophane cellulose film and will thereafter consume the largest share of the Clinton plant's output. The unit is to be operated exclusively for the manufacturing of Cellophane film.

"FISHFRANKS" ON MARKET

Precooked fishfranks and fishburgers, consisting of northern pike seasoned and stuffed into cellulose casings, have been introduced by a Waukesha, Wis., firm headed by M. H. Rice. It is pointed out that the products enable the housewife to avoid cleaning and cooking the fish, since only heating is required to prepare the products for the table. They are marketed at present only in Wisconsin, but plans for national distribution are being formulated.

Watch Classified page for good men.



Main Cooler at Pat Denham's Locker Plant, Okla. City.



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1941

Ice-making Tank at Pat Denham's

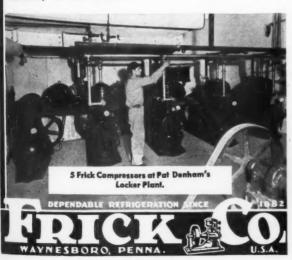


Some of the 5000 Lockers Ultimately to be Installed

Delivers a manifold service in thousands of plants related to the meat industry—in addition to playing an indispensable part in packing houses since the 1880's.

The locker plant of Pat Denham, at Oklahoma City, is typical. Ultimately to have 5000 compartments, this plant has separate spaces for meat chilling, quick freezing, storage in lockers, and making ice. Five Frick ammonia compressors one of them a booster, carry the cooling load in steps easy for the gas-engine-driven generators to handle.

You get skilled engineering and dependable equipment when you specify Frick Refrigeration. Branch Offices and Distributors in principal cities everywhere. Write for literature and estimates.





Jamison Track Door Described in Bulletin 124



IN defense of your meats use JAMISON-BÜILT Cold Storage Doors.

THINK! Should a door break down—just once—your products are damaged and you lose reputation and profits.

Play safe! Install JAMISON-BUILT doors. You can't buy better—and they cost no more.

Write for facts on JAMISON-BUILT doors today. Precision-built—by specialists with 52 years' experience. Consult nearest branch, or address

Jamison Cold Storage Door Co. Jamison, Stevenson and Victor Doors HAGERSTOWN, MD. U.S. A.



Planning ahead for



GEORGE ADE, dean of American humorists, has written a special article on ham which sets the stage for the greatest ham promotion in history. It will appear in the Saturday Evening Post, out March 26.



how to serve ham leftovers.



Women will be more interested in buying a whole ham if they have a better idea of what to do with leftovers. This color ad appearing in the *Ladies' Home Journal*, out April 25, will give them five appealing and practical ideas.

Now comes one of the broadest, over-all stories about ham in the history of the industry. Your customers will be told these many new reasons for buying ham, not only for Easter, but for every holiday and every "plain day" throughout the year:

HEALTH FACTS ABOUT HAM

Ham, like fresh pork, is now recognized as an excellent natural source of the B Vitamins, particularly Thiamine (Vitamin B₁).

HAM IS VERY DIGESTIBLE

Ham is especially palatable and is one of the favorite foods served in hospitals to reawaken an interest in food.

Ham is rich in complete, high quality proteins.

HOW TO CARVE HAM

Few people know the best method. We shall give your customers the carving method recommended by the National Live Stock and Meat Board. This is news.

THE ECONOMY OF HAM

Ham keeps well.

It is fine for any meal of the day.

There are many interesting ways to use a whole ham-right down to the bone.

RECENT IMPROVEMENTS IN HAM

Tenderness and flavor have been improved and the quality is more uniform.

This great, new, educational story on ham will find its results reflected in your sales.

The high lights of this campaign are presented here to help you plan in advance for the greatest ham promotion in the history of

your business.



Meat industry salesmen will have special Ham merchandising portfolios with color reprints of these ads and gorgeous, over-the-wire banners for their customers.

AMERICAN MEAT INSTITUTE, Chicago

LAMB gets special play too, in March

Special advertising on lamb will also appear during March.

A color page entitled, "Easy Lessons in Lamb" will appear in the Woman's Home Companion, out March 7. It will tell women the facts they want to know about this marvelous meat, which is so little appreciated in many sections and will feature economy ideas in lamb such as the rolled breast, the cushion shoulder and the lamb patty.

On March 20, Good Housekeeping will carry a striking ad entitled, "The Song of the Stew", glorifying this great, American, economy dish and featuring a lamb stew recipe.

(This same ad will appear in McCall's, out April 25.)

s. This t April

1, 1941



50% SAVINGS!

An actual test conducted in a typical cooler showed shrink and trimming losses of 11/2 % per day. This same cooler after installation of a GEBHARDT Cold Air Circulator revealed a reduction of 50% in this loss! GEBHARDTS are a simple, automatic, refrigerating unit that is guaranteed to chill and hold meat in better condition for a much longer period of time. GEB-**HARDTS** increase compressor capacity, save space, eliminate wet ceilings and wash the air constantly. Write today for latest catalog.

ADVANCED ENGINEERING CORPORATION

Makers of Air Conditioning Equipment for the Meat Industry • 2646 W. FOND DU LAC AVE., MILWAUKEE, WIS.

We INVITE you to take the GUESSWORK out of SEASONING!

Always uniform in blend, seasoning power and strength, Stange's Cream of Spice Seasonings give your products complete uniformity of appeal and appetizing goodness...they take all the guesswork out of seasoning and give superior flavor always!



THE STANGE CHEF

is at your service!

Our test kitchen will work with you in developing seasoning blends exactly suited to your class of trade build more business and increase you

WM. J. STANGE COMPANY

2536-40 W. MONROE ST., CHICAGO, ILLINOIS

WESTERN BRANCHES: 923 E. 3rd ST., LOS ANGELES; I250 SANSOME ST., SAN FRANCISCO



HAM BOILING

for modern packers!

Adelmann Ham Boilers are manufactured in four foreign countries, as well as the United States, and exported to many more. This world-wide acceptance is not mere coincidence, but rather the consequence of proven, satisfactory results.

Free booklet "The Modern Method" lists 12 styles and over 100 sizes of Ham Boilers, as well as Foot Press, Washer, and other equipment. Get your copy today!

HAM BOILER CORP.

Office and Factory Port Chester, N. Y.

CHICAGO OFFICE:

European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London-Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities—Canadian Representative: C. A. Pemberton & Co., Ltd., 189
Church St., Toronto



1941 Begins With Record-Breaking Sausage Output

VOLUME of sausage and other processed meats produced under federal inspection in January, with the exception of canned and cured pork, exceeded production levels in any January of record. Output of sausage during January totaled 70,990,926 lbs.,

or more than 4,774,000 lbs. over January, 1940, and 4 million lbs. above December, 1940. Largest increase was in smoked and/or cooked sausage, although both fresh and dried sausage also showed gains.

Total sausage production during the

MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION

Jan. 1941 lbs.	Jan. 1940	3 mos. Packer yr. 1941 lbs.	3 mos. Packer yr. 1940 lbs.
Meat placed in cure:			AOM.
Beef	9,555,904 266,982,600	37,711,020 789,318,095	30,396,834 $760,428,659$
Smoked and/or dried meat:			
Beef 4,861,253 Pork 140,611,396 Bacon, sliced 25,301,058	4,671,728 134,051,939 24,778,179	14,285,050 437,109,535 73,438,154	12,509,249 380,744,295 70,018,170
Sausage:			
Fresh finished 13,888,527 Smoked and/or cooked 47,192,546 Dried or semi-dried 9,999,840 Total sausage 70,990,926	13,797,005 $42,518,796$ $9,901,140$ $66,216,941$	42,357,899 136,190,469 29,449,598 207,997,966	38,935,988 $126,491,421$ $27,526,107$ $192,953,516$
Meat loaves, head-cheese, chili con			
carne, jellied products 10,433,145	9,843,330	81,342,104	28,417,379
Cooked meat:			
Beef 563,983 Pork 19,925,991	631,297 15,528,393	1,613,445 59,933,364	$\substack{1,920,160\\46,987,230}$
Canned meat and meat products:			
Beef 11,533,336 Pork 30,647,761 Sansage 3,887,242 Soup 32,448,137 All other 16,007,172 Total canned meat 94,523,648	$\begin{array}{c} 7,412,207 \\ 30,963,195 \\ 3,747,978 \\ 25,715,416 \\ 11,039,140 \\ 78,877,936 \end{array}$	29,635,589 83,663,513 10,467,676 89,720,447 46,354,658 259,841,883	21,482,353 74,448,351 9,928,632 72,775,890 31,406,174 210,041,420
Lard, rend., refined and canned215,412,574	258,535,891	691,989,916	715,661,091
Rendered pork fat 21,546,365	1	67,073,425	1
Oleo stock 10,827,048	8,598,832	31,466,846	27,781,251
Edible tallow 5,283,445	6,982,172	15,314,692	22,114,042
Compound containing animal fat 25,020,667	20,533,686	61,862,526	54,857,746
Oleomargarine containing animal fat. 5,171,722	3,666,003	14,367,801	10,186,387
Miscellaneous 1,969,064	1,634,515	4,646,853	3,923,058
IDenderely included with land			

¹Previously included with lard.

SLIGHT DROP IN CUT-OUT RESULTS ON LIGHTER HOGS

Average hog costs and total product values were down during the first four days this week; total product values dropped an average of 16 to 17c per cwt., and average hog costs were down from 17 to 20c per cwt. Market prices declined, especially, on butts, loins, bellies and spareribs, during the four-day period. Cut-out results were little changed from the previous period on all the weights shown.

1	80-220 1	bs		220-240	lbs	2	bs		
Pct. live wt.	Price per lb.	Value per cwt. alive	Pet. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	
Regular hams	16.5 11.0 14.5 14.6 14.7 3.7 4.7 5.1 5.4 10.6 8.6	\$2.31 .63 .58 1.45 1.62 .04 .13 .11 .67 .17 .26 .08 .27	13.80 5.50 4.00 9.70 9.70 2.00 3.00 2.20 11.30 2.80 2.00 	16.3 10.7 14.0 14.2 14.7 9.8 4.1 4.7 5.1 5.4 8.8 8.6	\$2.25 .59 .56 1.38 1.43 .20 .12 .14 .11 .61 .13 .24 .08 .27	13.70 5.40 4.00 9.60 8.00 4.20 3.30 2.50 1.50 2.80 2.00 71.00	16.2 10.6 12.9 13.8 12.8 9.6 5.4 4.7 5.1 6.8 8.6	\$2.21 .57 .52 1.32 1.04 .38 .22 .16 .57 .10 .26 .27	
Cost of hogs per cwt Condemnation loss Handling and overhead TOTAL COST PER CWT. ALIVE	\$7.80 .04 .62 \$8.46 8.32			\$7.83 .04 .53 \$8.40 8.11 .29			\$7.64 .04 .48 \$8.16 7.79		

first three months of the packer 1941 fiscal year amounted to 207,997,966 lbs. compared with 192,953,516 lbs. in 1940.

Volume of bacon sliced in federally inspected plants continued large, in spite of the decrease in hog slaughter during January. Approximately 2 milion lbs. more bacon was sliced during January than in December, and about ½ million lbs. more than in January, 1940. During the first three months of the 1941 packer fiscal year, sliced bacon production increased approximately 3¼ million lbs. over 1940.

Meat loaf production under federal inspection during January reached a volume comparable with output during the months of heaviest demand. Volume of meat loaves produced during the first three months of the packer fiscal year was 31,342,104 lbs. compared with 28,-417,379 lbs. in the same period a year earlier.

Canned meats and meat food products showed the biggest gains during January, the increase in the month's grand total over January, 1940 amounting to about 16 million lbs. Output for the first three months of the packer fiscal year was approximately 50 million lbs. greater than in the same period last year. Increasing defense program activity was reflected in these figures—both the rise in industrial activity, resulting in greater consumer buying power, and the expansion in demand for canned meat products for the Army.

Production of canned soups under federal inspection increased approximately 17 million lbs. during the first three months of 1941 compared with the same period in 1940; canned beef output increased about 8 million lbs.; canned pork, 9 million lbs., and other canned meat products approximately 15 million lbs.

New peaks in production of sausage and processed meat products were attained in spite of the decline in hog slaughter during recent weeks. They were made possible by the improved buying position of consumers and ample supplies of beef and pork.

MEAT IMPORTS AT NEW YORK

Imports for the period February 13 to February 19, inclusive, at New York:

Point of origin	Commod	lity			ount
Brazil-Canned	corned b	eef		48	9,920
Canada—Smoke —Fresh —Fresh —Fresh —Fresh —Fresh —Sausas —Fresh	d back be chilled be frozen ce frozen be chilled pe chilled he fe common frozen ca beef spe pork tempork but pork spar pork sho pork bell pork tril ham	acon. ef livers alf sweet ef sweet sweet sweet sweet sweet sweet sweet sweet livers eribs ulders lies nmings	breads. breads.	1 3	5,684 541 3,040 1,800 2,890 4,283 520 0,122 1,920 0,307 4,400 3,742 2,589 7,675 8,965
Frozen Frozen 	pork liv beef to beef liv pork hea pork ribs	ers gues ers dmeat			426 8,592 240 6,326 8,132 525 815 3,037
Cuba—Fresh fr —3,228 qu —Fresh cl	arters fre	sh chille	d beef	48	3,773 9,596 4,626

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., February 27, 1941 REGULAR HAMS

	Green	*S.P.
8-10		181/2
10-12 12-14		18¼ 17¾
14-16	17¼	17%
	range	****
	BOILING HAMS	
	Green	*S.P.
16-18		171/9
18-20 20-22		171/2
16-20	range161/4	21.73
16-22	range	****
	SKINNED HAMS	
	Green	*8.P.
10-12		18%
12-14 14-16	18 @181	4 18%
16-18		1814
18-20	17½ 17%	18 17%
20-22 22-24	1714	17%
24-26		17%
25-80	, No. 2's inc15 1/4	15%
20/up		****
	PICNICS Green	*S.P.
4.0	111/2	12
4- 6 6- 8		111%
8-10 10-12	10%	111/4 111/4 111/4
10-12 12-14	10%	111%
8/up,	No. 2's inc10%	***
	rt shank %@%c over.	
	BELLIES	
	(Square cut seedless)	
	Green	*D.C.
6-8		16
8-10	15%	16% @16%
10-12	14%	15% 14%
14-16		14
		14
•Qu	otations represent No. 1 new cur	
	GREEN AMERICAN BELLI	
18-20	***************************************	11¼@11½n
20-25		10% 46.11
	D. S. BELLIES Clear	Rib
16-18	10% n	
18-20		
20-25 25-30		1014
25-30 30-35	10%	101/4
35-40	9%	9%
40-50		91/4
	D. S. FAT BACKS	
6-8	***************************************	416
8-10 10-12	***************************************	4 5/4 5
12-14	******************************	5%
14-16		6%
16-18 18-20		1%
20-25	*************************	
	OTHER D. S. MEATS	
Regul	les plates 6-8	7%n
Clear	plates	5n
B. P.	jowl butts	5
Green	agnaro forris	614

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

Canh	Loose	Leaf
Saturday, Feb. 22Holid Monday, Feb. 246.20b Tuesday, Feb. 256.174 Wednesday, Feb. 266.20n	5.471/2 6n 5.40	5.50n 5.50n 5.50n
Thursday, Feb. 276.15 Friday, Feb. 286.25n	5.40	5.37%n 5.37%n

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo			
Kettle rend., tierces, f.o.b. Chgo	 	 .814	
Leaf, kettle rend., tierces, f.o.b. Chgo	 	 .81/	
Neutral, tierces, f.o.b. Chicago	 	 .7%	
Shortening, tierces, c.a.f		 .9%	

Havana, Cuba Pure Lard Price

Wednesday.	February	26	10.60
AA CONTRONMENT !	a corner?	*****************	20.00

FUTURE PRICES

SATURDAY, FEBRUARY 22, 1941 Holiday. No market.

MONDA	Y, FEBRUA	RY 94, 19	11
Open	High	Low	Close
LARD-			
Mar6.20 May6.27½-2 July6.42½ Sept6.57½	6.221/2 6.40 6.571/2 6.75	6.20 6.1714 6.8214 6.4714	6.22½ 6.40ax 6.55 6.70ax
Sales: Mar. 3; 128 sales.	May 41; Ju	ly 82; Sept	. 52; total,
Open interest: 852; total, 1,752		y 927; July	438; Sept.
CLEAR BELLIE	9-		
May11.00 July11.00			11.00 11.00
TUESDA	Y, FEBRUA	ARY 25. 19	41
LARD-			
Mar6.22 1/4 May6.37 1/2 July6.55 Sept6.70	6.221/4 6.371/4 6.55 6.70	6.20 6.321/4 6.471/4 6.65	6,20ax 6.32½b 6.50ax 6.65b
Sales: Mar. 5; 67 sales.	May 11; Ju	ly 18; Sept	. 33; total,
Open interest: 379; total, 1-778	Mar. 33; Ms lots.	y 919; July	447; Sept.
CLEAR BELLIE	8-		
May	****		11.00b 11.00n
WEDNESI	AY, FEBR	HARY 26.	1941
LARD-	,		
Mar6.20 May6.3214 July6.5214 Sept6.65	6.37½ 6.52½ 6.67½	6.321/4 6.50 6.65	6.20b 6.35b 6.521/4 6.671/3
Sales: Mar. 3;	May 14; J:	aly 14; Sep	t. 9; total,
Open interest: 388; total, 1,790	Mar. 32; Ms lots.	y 916; July	454; Sept.
CLEAR BELLIE	8-		
May11.00 July	****		11.00 11.00n
THURSD	AY. FEBRU		1941
LARD-			
Mar6.15 May6.30	6.30	6.121/2	6.12½ 6.30ax

day6.30 uly6.471/4 lept6.621/4	6.30 6.47 1/4 6.62 1/4	6.27½ 6.42¼ 6.57¼	6.30ax 6.421/3 6.60
Sales: Mar., 21 otal, 80 sales.	; May, 10;	July, 28;	Sept., 26;
Open interest: Sept., 399; total,	Mar., 16; 1,786 lots.	May, 913;	July, 458;
CLEAR BELLIES	<u></u>		
day			11.00n 11.00n

g

FRIDAY, FEBRUARY 28, 1941

	-	
6.20 6.85 6.521/3 6.671/3	6.15 6.30 6.45 6.621/3	6.20ax 6.32¼ax 6.47½b 6.65ax
	****	11.00ax 11.00n
	6.85 6.521/3 6.671/3	6.85 6.521/4 6.671/4 6.621/4

TALLOW FUTURE TRADING

N. Y. Closing Prices

Monday, Feb. 24.—Mar. 5.00@5.20; May 5.20@5.40; June 5.35@5.50; July 5.40@5.60; no sales.

Tuesday, Feb. 25.—Mar. 5.00@5.20; May 5.20@5.40; June 5.35@5.50; July 5.40@5.60; no sales.

Wednesday, Feb. 26.—Mar. 5.00@ 5.20; May 5.20@5.40; June 5.35@5.50; July 5.40@5.60; no sales.

Thursday, Feb. 27.—Mar. 5.00@5.20; May 5.20@5.40; June 5.35@5.50; July 5.40@5.60; 1 lot.

Friday, Feb. 28.—Mar. 5.00@5.20; May, 5.20@5.40; June 5.35@5.50; July 5.40@5.60; no sales.

Canadian Meat Exports Declined During January

MONTREAL.—January exports of Canadian meats declined sharply in the main items compared with a year ago, according to official figures, thus continuing the December trend. Bacon and ham shipments at 24,772,200 lbs. were much above the previous month, when exports were only 16,859,800 lbs., but were 11 million lbs., or 30.7 per cent, smaller than in January, 1940, when exports totaled 35,713,600 lbs. Practically the entire amount went to the United Kingdom, to which exports were 24,592,400 lbs. in January, 1941; 16,563,6400 lbs. in December, 1940, and 35,626,400 lbs. in January, 1940.

Fresh pork exports totaled 1,313,200 lbs. in January compared with 786,700 lbs. in December and 707,200 lbs. in January, 1940. The gain was due to increased shipments to the United States.

January meat exports and countries of destination were:

January,	December,	January.
1941, lbs.	1940, lbs.	1940, lbs.

Steer Steer

Heavy Light Heavy Light Heavy Light Muttor Muttor Muttor Sheep

BACON	ANT	TI A M

United Kingdom 24,592,400 United States 67,500 Total 24,772,200	35,800	39,600	
FRESH PORK			

FRESH PORK United Kingdom. United States Total	988,700 1,313,200	411,200 786,700	121,100 177,100 707,200	
FRESH BEEF				
United States Total	30,400 355,300	121,800 358,700	36,600 195,300	
CANNED MEATS				
United States Bermuda Total exports	44,657 655 57,481	12,644 2,455 44,780	2,417 3,916 2,906,678	

CANADIAN EXPORTS TO U. S.

Exports of Canadian livestock and meats to the United States in January, 1941 and 1940 compared:

	Jan.	Dec.	Jan.
	1941	1940	1940
Cattle, no 1	3,855	7,574	6,729
	3,095	1,350	3,449
Hogs, no	318 182	13 108	133
Beef, lbs 3	7,500	121,800	36,600
Bacon and ham, lbs. 6		35,800	39,600
Pork, lbs		411,200 12,644	177,100 2,417

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on February 22, 1941, with comparisons:

		Week Feb. 22	Previous week	Same week '40
Cured	meats,	lbs.13,624,000	15,294,000	13,021,000
Fresh		lbs.54,444,000	53,639,000	51,252,000
Lard,		5,443,000	7,066,000	3,470,000

FINANCIAL NOTES

General Foods Corp. in 1940 sold the largest tonnage in its history and produced a net income of \$15,244,077, or \$2.77 a common share, compared with \$15,118,063, or \$2.75 a share, in 1939, according to a preliminary report. The 1940 profit was the largest since 1930.

MEAT AND SUPPLIES PRICES

Chicago

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36,600 95,300

2,417 3,916 306,678

J. S.

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Jan. 1940 6,729 3,449

of for 1941,

Same reek '40 3,021,000 1,252,000 3,470,000

old the

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d with 1939,

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1, 1941

WHOLESALE FRESH ME	ATS	Fresh Pork and Pork Products
Carcass Beef		Pork loins, 8-10 lbs. av16 14 Picnics
Week ended February 27, 1941	Cor. week,	Skinned shoulders
per ID.	per lb.	Spareribe
rime native steers—	16% @17%	Back fat 7 5½ Boston butts
600- 800 21	16% @17% 16% @17% 16% @ 17%	Boneless butts, cellar
800-1000	16% @17%	trim, 2@420 15 Hocks 11 8
ood native steers— 400- 600	15% @16%	Tails 7 5
900 native steers 17½ 400-600 17½ 600-800 17½ 800-1000 17½	15% @16% 14% @15% 14% @15%	Slip bones 8
edium steers	11/2 6 10 /2	Blade bones
400- 600	14%@15%	Kidneys, per lb 4
600-800	14 @1414	Livers 8 8
eifers, good, 400-60016%@17%	14 @151/	Ears 4
ind quarters, choice 241/4	14 @14 ½ 14 @14 ½ 14 @15 ½ 10 ½ @11 ½ 19 @21 12 @18	Snouts
ddum steers— 400- 600 16½ @17 600- 800 16½ @17 600- 800 16½ @17 600-1000 16½ @17 61ers, good, 400-600 16½ @17 61 gd quarters, choice. 12½ @18 re quarters, choice. 17	12 @18	Spareribs 12 9 Back fat 7 5½ Boston butts 15½ 12 Boneless butts, cellar trim, 2@4 20 15 Hocks 11 8 Tails 7 5 Neck bones 3 4 Slip bones 8 9 Blade bones 10 9 Flgs' feet 3½ 4 Kidneys, per lb. 4 6 Livers 8 8 Brains 8 7 Ears 4 4 Snouts 4½ 4 Snouts 4½ 6 Chitterlings 6 6%
Beef Cuts eer loins, prime. unquoted eer loins, No. 1		WHOLESALE SMOKED MEATS
er loins, primeunquoted	unquoted 33	Fancy regular hams, 14@16 lbs.,
eer loins, No. 1	26	parchment paper
eer short loins, prime unquoted	unquoted	parchment paper
eer short loins, No. 140	43 82	Standard reg. hams, 14@16 lbs., plain. 19% @20½
eer loin ends (hips)29	24	Picnics, 4@8 lbs., long shank, plain 13 @14
er ioin enus, No. Z29	171/2	Standard bacon, 608 lbs., plain
w short loins20	20	No. 1 beef sets, smoked
er ribs. primeunquoted	unquoted	Outsides, 5@9 lbs
eer ribs, No. 1	24	Knuckles, 5@9 lbs
w ribs. No. 2	18 121/4	Cooked hams, choice, skin on, fatted34
w ribs, No. 3	111/4	Cooked picnics, skin on, fatted
eer rounds, primeunquoted	unquoted 16	Fancy skinned bams, 14@16 lbs., plain. 19 2 @221/8 parchment paper Standard reg. hams, 14@16 lbs., plain. 19 % @291/8 Picnics, 4@8 lbs., abort shank, plain. 15 @16/8 Picnics, 4@8 lbs., blong shank, plain. 13 @16/8 Picnics, 4@8 lbs., plain. 12 @222/8 Standard bacon, 6@8 lbs., plain. 19 % @201/8 No. 1 beef sets, smoked 11 sides, 3@12 lbs. 38 @39 Outsides, 5@9 lbs. 35 @36 Knuckles, 5@9 lbs. 35 @36 Cooked hams, choice, skin on, fatted 34 Cooked plains, shoice, skin on, fatted 271/8 Cooked plains, skinned, fatted 228/8 Cooked plains, skinned, fatted 28/8 Cooked plains,
eer rounds, No. 2191/2	16 15	
eer chucks, primeunquoted	unquoted 121/2 11	Pork feet, 200-lb, bbl. 200-lb, bbl. \$16.76 Lamb tongue, short cut, 200-lb, bbl. 65.00 Regular tripe, 200-lb, bbl. 17.22 Honeycomb tripe, 200-lb, bbl. 22.25 Pocket honeycomb tripe, 200-lb, bbl. 26.00
eer chucks, No. 216	11	Regular tripe, 200-lb. bbl
w rounds	121/4 101/4	Honeycomb tripe, 200-lb. bbl
eer plates	10%	
edium plates	12	BARRELED PORK AND BEEF
ow navel ends 9	6	Clear fat back pork: 70-80 pieces \$14.00 80-100 pieces 13.00 100-125 pieces 12.00 Clear plate pork 12.00 Bean pork 14.50n Brisket pork 19.50n Plate beef 21.00 Extra plate beef 21.50
eer navel ends	5 814	80-100 pieces
ind shanks8	61%	Clear plate pork, 25-85 pieces
trip loins, No. 1 bnls70	46	Bean pork 14.50n
rioin butta, No. 1	25	Brisket pork
irloin butts, No. 222	20 65	Extra plate beef
eef tenderloins, No. 265	55	SAUSAGE MATERIALS
ump butts	15	(Packed basis,)
houlder clods	21 16	Regular pork trimmings 81/4
langing tenderloins	17	Extra lean pork trimmings 85%16½@16¾ Extra lean pork trimmings 95%17½@17¾
utsides, green, 12@18 range19%	18 16	Pork cheek meat (trimmed)12%@13
bonder clods 17 saging tenderloins 16 nsides, green, 12@18 range 1946 utaides, green, 8 lbs. up 1746 suckles, green, 8 lbs. up 1846	17	Packed basis.
Park Dandusts		Native boneless bull meat (heavy) 164
rains 8	6	Shank meat 1814
learts11	18	Beef trimmings
weethreads14	17	Dressed canners, 350 lbs, and nn
r-tail12	10	Dressed canner cows, 400-450 lbs111/2@11%
resh tripe, H. C 10	10	Pork tongues canner trim fresh 91/
rains 8 8 earts 11 saugues 18 saugues 18 verebreads 14 12 ceah tripe, plain 5 ceah tripe, plain 5 ceah tripe, H. C 10 tripe H. C	20	DOMESTIC CAMPAGE
Veal		Quotations cover fancy grades.)
veat	17	Pork sausage, in 1-lb. carton 25 Country style sausage, fresh in link 204 Country style sausage, fresh in bulk 184 Country style sausage, smoked 244 Frankfurters, in sheep casings 25 Frankfurters, in hog casings 234 Stellars 244
boice carcass 21 cood carcass 19 @20 cood saddles 24 @25 cood racks 15 @16 ledium racks 12½@13½	15 @16	Country style sausage, fresh in link2014 Country style sausage, fresh in bulk
ood racks 15 010	20 @21	Country style sausage, smoked
edium racks121/2 @131/4	10 @11	Frankfurters, in sheep casings
Veal Products		Sames transfurters
rains, each	10	Bologna in beef bungs, choice
weetbreads	30	Liver sausage in beef rounds16
au nvers53	45	Liver sausage in beef rounds
boice lambs		Head cheese
ledium lambs	19	Head cheese
hoice saddles	18 23	Minced luncheon specialty, choice 20/7 Tongue & blood 184 Blood sausage 184 Souse 164 Polits sausage 3
oo muna	22	Blood sausage
hoice force	14 13	Polish sausage24
hoice fores		DRY SAUSAGE
hoice fores	32	
hoice fores 20 ledium fores 15 ledium fores 14 Amb fries 28 Amb tongues 17 Amb kidneys 18	17	
4mb kidneys		Cervelat, choice, in hog bungs
4mb kidneys	17 15	Cervelat, choice, in hog bungs
18 18 18 19 19 19 19 19	17	Cervelat, choice, in hog bungs
4mb kidneys	17 15 7 10 9	Cervelat, choice, in hog bungs
4mb kidneys	17 15 7 10 9 18 5	Cervelat, choice, in hog bungs
Amb tongues	17 15 7 10 9 13 5	Cervelat, choice, in hog bungs
Amb tongues	17 15 7 10 9 18 5	Cervelat, choice, in hog bungs
Amb tongues	17 15 7 10 9 18 5 7	Cervelat, choice, in hog bungs

Nitrite of sods (Chgo, w'hee, stock). In 400-lb, bbls., delivered Saltpeter, less than ton lots, f.o.b. N. Y.: Dbl. refined grannlated. Small crystals Medium crystals Pure rfd. gran. nitrate of sods. Pure rfd. powdered nitrate of sods. Pure rfd. powdered nitrate of sods. Salt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago, per ton: Granulated. Medium, dried Rock	Owt.
In 400-lb, bbls., delivered	.\$8.TB
Saltpeter, less than ton lots, f.o.b. N. Y.:	8.00
Small crystals	8.00 9.00 9.25 10.00 2.90 5.90
Large crystals	9.25
Pure rfd. gran. nitrate of soda	2.90
Salt, per ton, in minimum car of 80,000 lbs.	0.90
only, f.o.b. Chicago, per ton:	7 90
Medium, dried	10.20
Medium, dried Rock Sugar Raw, 96 basis, f.o.b. New Orleans Standard gran, f.o.b. refiners (2%) Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2% Dextrose, in car lots, per cwt. (cotton) In paper bags SAUSAGE CASINGS (F. O. B. Chierry)	6.80
Raw, 96 basis, f.o.b. New Orleans	3.12 4.45
Packers' curing sugar, 250 lb. bags,	4.40
Dextrose, in car lots, per cwt. (cotton)	4.15 3.87
In paper bags	3.82
SAUSAGE CASINGS	
(F. O. B. Chicago)	
(F. O. B. Chicago) (Prices quoted to manufacturers of sausas	re.)
Domestic rounds, 180 pack	.16
Domestic rounds, 140 pack	.84
Export rounds, medium	.21
(Prices quoted to manufacturers of sausa; Beef casings: Domestic rounds, 180 pack. Domestic rounds, 180 pack. Export counds, 180 pack. Export rounds, medium. Export rounds, medium. Export rounds, narrow. No. 1 weasands. No. 2 weasands. No. 2 bungs. No. 2 bungs. Middles, regular Middles, regular Middles, select, wide, 2@21½ in. Middles, select, axtra, 2½ in. & up. Dried bladders 13-15 in. wide, flat. 10-12 in. wide, flat. 4-5 in. wide, flat. 4-6 in. wide, flat. Dork casings:	.25
No. 2 weasands	.04
No. 2 bungs	.08
Middles, regular	.45
Middles, select, extra, 2% in. & up	.75
Dried bladders 12-15 in. wide. flat	.85
10-12 in. wide, flat	.65
6-8 in, wide, flat	. 25
Pork casings: Narrow, per 100 yds Narrow, special, per 100 yds. Medium, regular English, medium Wide, per 100 yds. Extra wide, per 100 yds. Export bungs Large prime bungs. Medium prime bungs. Small prime bungs. Middles, per set.	1.85
Narrow, special, per 100 yds	1.50
English, medium	1.10
Wide, per 100 yds	.60
Export bungs	.14
Medium prime bungs	.12
Small prime bunga	.05
Small prime bungs	14
SPICES	
(Basis Chicago, original bbls., bags or ba	les.)
SPICES (Basis Chicago, original bbls., bags or ba Whole Alispice, prime	34 3536
Chili pepper	27
Cloves Amboyne 9734	26 3214
Zanzibar1914	221/3
African	21 13
Mace, Fancy Banda	66 59
East & West India Blend	56
No. 1	34 21
Nutmeg, fancy Banda	24
East & West India Blend17	211/4 161/4
Paprika, Spanish	46
No. 1 Hungarian	44
Red No. 1	35
Black Malabar 94	1814
Pepper, white Singapore101/4	18%
Packers10%	18% 14% 19
(Basis Chicago, original bbls., bags or ba Whole Alispice, prime	
CELES MILE HENDS	
Whole for	r Saus.
Celery seed, French	69 72 26
Corinder Marceco blenched	26
Coriander Morocco natural No. 110	121/
American 17	**
Marjoram French	78
Caraway seed	1.50
(Continued on pag 30.)	

CURING MATERIALS

(Continued on pag 30.)



MARKET PRICES

New York
DRESSED BEEF City Dressed Choice, native, heavy
Fresh bologna bulls
No. 1 ribs
Good
Medium 19 @21 Common 18 @19
DRESSED SHEEP AND LAMBS Genuine spring lambs, good 20 @21 Genuine spring lambs, good to medium .19 @20 Genuine spring lambs, medium 184 @19 Sheep, good 9 @11 Sheep, medium 7 @ 9 DRESSED HOGS
Hogs, good and choice (110-140 lbs.) head on; leaf fat in
FRESH PORK CUTS Pork loins, fresh, Western 10@12 lbs. 17 @17½ Shoulders, Western, 10@12 lbs. av. 13½ @14½ Butts, regular, Western. 16½ @17½ Hams, Western, fresh, 60% lbs. 12½ @17½ Pork trimmings, extra lean. 10½ @17 Spareths 14 @11½ Spareths 14 @11½ Spareths 14 @11½
COOKED HAMS
Cooked hams, choice, skin on, fatted40 Cooked hams, choice, skinless, fatted40
SMOKED MEATS Regular hams, 8@10 lbs, av. 22½@23 Regular hams, 10@12 lbs, av. 22½@23 Regular hams, 12@14 lbs, av. 22 @23 Retular hams, 12@14 lbs, av. 22 @24 8kinned hams, 12@14 lbs, av. 23 @24 8kinned hams, 16@18 lbs, av. 22 #@23

COOKED HAMS
Cooked hams, choice, skin on, fatted
SMOKED MEATS
Regular hams, 8@10 lbs. av221/4 @23
Regular hams, 10@12 lbs. av
Skinned hams, 10@12 lbs, av
Skinned hams, 12@14 lbs, av.,23 @24
Skinned hams, 16@18 lbs. av
Pienics, 4626 lbs, av
Picnics, 6@8 lbs, av
Bacon, boneless, Western
Beef tongue, light
Reef tongue, heavy23 @24
FANCY MEATS

		-	A		•			- 1		-		7	-	_					
Fresh ste	er to	ngu	168	١.	0	mi	T	ir	nı	m	ed	ı.					.17c		poun
Fresh ste	er to	ngu	ea		l.	e		to	rî:	m	m	10	đ				.30c	8	poun
Sweethre	ads.	bee	2	٠.													. 25c		poun
Sweetbre	ada.	Yes	1														. 60c		pair
Beef kids	RYS		-	_													.11c		Doug
Mutton 1	ridne	TE													Ī		. Se	e	ach
Livers, b	oof	.3-											-		Ì		29c		DOUL
Oxtails .	cea		* *														.15c		DOUL
Beef han	elne	ton	de	191		*			* '	• •	•	* *	*	•	 *	* '	30c	=	nonn
Lamb fri	ging	cen	ue										•	* '	*	* '	120	-	pois
twing iri	CB .								*						 *		· AAC	-	Post rr
		B	199		-	9.5	-		94	91		-	2.0						

Inedible ouer		******	a.au pe	T CHE
GREEN	CALF	SKINS		
5-9 1	914-1214	121/2-14	14-18	18 up
Prime No. 1 veals.22	3.10	3.40	3.45	3.75
Prime No. 2 veals.20	2.80	3.10	3.15	3.35
Buttermilk No. 117	2.60	2.90	2.95	***
Buttermilk No. 216	2.45	2.75	2.80	***
Branded gruby 13	1.75	2.05	2.10	2.15
Number 3	1.75	2.05	2.10	2.15

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, on February 26, 1941:

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Agriculture, Agricultural Marke	ting Servic	e, on Februa	ry 26, 1941:	
Fresh Beef:	CHICAGO	BOSTON	NEW YORK	PHILA.
STEER, Choice:				
400-500 lbs. ¹ 500-600 lbs. 600-700 lbs. ² 700-800 lbs. ²	17.50@19.50 $19.00@21.00$	\$19.50@21.00 19.50@21.00	\$19.50@20.50 19.50@20.50 19.50@20.50	\$20.00@21.00 20.00@21.00
STEER, Good:				201000321.00
400-500 lbs. 1 500-600 lbs. 600-700 lbs. 2 700-800 lbs. 2	16.00@19.00	17.50@19.50 17.50@19.50	17.50@19.00 17.50@19.00 17.50@19.00	17.50@19.50 17.50@19.50 17.50@19.50
STEER, Commercial:				
400-600 lbs. ¹		15.50@17.50	15.00@17.50 $15.50@17.50$	16.50@17.50 16.50@17.50
STEER, Utility: 400-600 lbs.1	14.00@14.50	14.50@15.50	14.00@15.50	********
COW (All weights):				
Commercial Utility Cutter Canner	12.25@13.50 $11.75@12.25$	$14.00@15.00 \\ 13.00@14.00 \\ 12.50@13.00$	14.00@15.00 13.00@14.00 12.50@13.00	14.00@14.50 13.00@14.00
Fresh Veal and Calf:3				
VEAL, Choice:				
80-130 lbs	19.00@20.00	20.50@22.00	20.00@22.00 $20.50@22.00$	20.00@21.00
VEAL, Good: 50- 80 lbs. 80-130 lbs. 130-170 lbs.	17.00@19.00	$17.50@19.50\\18.50@20.50$	17.00@19.00 18.00@20.00 18.50@20.50	18.00@19.00 19.00@20.00
VEAL, Commercial:	**********		10.00@20.00	********
50- 80 lbs	15.50@17.00	15.50@17.50 16.50@18.50	15.50@17.00 16.00@18.00	17.00@18.00 16.00@17.00
VEAL, Utility: All weights		14.50@16.50	14.00@16.00	15 00 0 10 00
Att weights	18.00@15.00	14.50@16.50	14.00@16.00	15.00@16.00
Fresh Lamb and Mutton: LAMB, Choice:				
30-40 lbs. 40-45 lbs. 45-50 lbs. 50-60 lbs.	18.00@19.00 17.00@18.00	19.00@20.00 $18.50@19.50$ $18.00@19.00$ $17.00@18.00$	19.00@20.00 18.50@19.00 17.50@18.00 16.50@17.00	19.00@20.00 17.50@19.00 16.50@17.50
LAMB, Good:				
30-40 lbs. 40-45 lbs. 45-50 lbs. 50-60 lbs.	17.00@18.00 16.00@17.00	18.50@19.50 $18.00@19.00$ $17.00@18.00$ $16.00@17.00$	18.00@19.00 $17.50@18.50$ $16.50@17.50$ $15.50@16.50$	18.00@19.00 18.50@19.00 17.00@18.00 16.00@17.00
LAMB, Commercial:				
All weights LAMB, Utility:	16.00@17.00	16.00@17.50	16.00@17.00	16.00@17.00
All weights	15.00@16.00	15.00@16.50	15.00@16.00	
MUTTON (Ewe), 70 lbs. down:	9.00@10.00		10.00@11.00	
Commercial	8.00@ 9.00		9.00@10.00 8.00@ 9.00	********
Fresh Pork Cuts:4				
LOINS No. 1 (Bladeless Incl.):				
8-10 lbs. 10-12 lbs. 12-15 lbs. 16-22 lbs.	14.50@15.50	17.50@18.00 17.50@18.00 16.50@17.00 14.50@15.50	16.50@17.50 16.50@17.50 15.50@16.50	17.00@18.00 17.00@18.00 15.50@16.50 14.00@15.00
SHOULDERS, Skinned, N. Y. style: 8-12 lbs.	12.50@13.00		13.50@14.50	14.00@15.00
BUTTS, Boston style:				
4- 8 lbs		******	16.50@17.50	16.00@17.50
Half sheets TRIMMINGS:	12.00@12.50	*******	*******	********
Regular	9.00@ 9.50		• • • • • • • • •	**********

¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes koshered beef sales at Chicago. ³Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, calf, lamb and mutton prices apply to straight and calculated carcass bases.

IMPORT COOKED ROASTS

Eight- to ten-lb. roasts from the eye of the rib of good Argentine beef are now being imported into the United States by the Argentine Meat Producers Corporation and are being offered to hotels and restaurants in the New York area. The cooked roasts are quick frozen and packaged in Goodyear Pliofilm bags for shipment to the United States. The roasts are boned, trimmed and rolled before cooking to an internal temperature of 156 degs. F.

The first shipment numbered 20 cases and has not yet been cleared by meat inspection authorities, although such approval is expected soon. The meat is reported to be tender and to have a fine flavor. Reaction of chefs is said to be favorable to the roasts.

Fair Trade in Tallow and Greases at Previous Levels

Excellent demand reported at New York; buyers pay 5c for extra and bid that figure for additional quantities—Some sellers' ideas higher—Any increase in lard expected to boost tallow.

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.00

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18.00 18.00 16.50 15.00

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1941

TALLOW .-- An excellent demand continued this week in the market for tallow at New York at unchanged prices. It was estimated that 800,000 lbs. or more was bought by leading soapers, at the 5c level for extra. Both local and large midwestern consumers were buying, and bidding 5c for additional quantities. While some producers were inclined to hold for 51/4c, a fair movement from some producers continued, although producers as a whole are in a well sold up position, and impression prevails that any important strengthening in lard values would have a stimulating effect on tallow. Considerable was heard of tightness in freight space in the Pacific and advancing freight rates, with a great possibility that need of room for acute defense requisites might interrupt the flow of coconut oil and palm oil to the United States. There was already some talk in the trade of oil shipments having been delayed.

At New York, edible was quoted at 5%@%c, extra, 5c, and special, 4%c.

The Chicago tallow market this week was characterized by comparative firmness and rather limited activity, brought about by lightness of offerings on better quality product and absence of any pronounced buying interest. At the first of the week, a light trade in tallow was credited primarily to rather limited offerings in the face of a sharp upturn in lard. Good prime tallow was salable at 5c, Chicago and Cincinnati, and special at 4%c, Chicago, and possibly 4%c, Cincinnati. A quiet situation prevailed on Tuesday, with a tank of edible tallow selling at 5%c, Chicago, firm, and good prime salable at 5c, Chicago and Cincinnati. Scattered trade in off-grade selections took place at midweek; offerings of good production were scarce and soapers appeared indifferent. A tank of special was reported at 4%c, Cincinnati, with indications that good product was salable a shade higher in another direction. Thursday's prices at Chicago were:

Edible tallow			×											51/8
Fancy tallow														@5%
Prime packers	,		,											5
Special tallow														@48
No. 1 tallow														

STEARINE.—There was additional trading in stearine at New York at the 6c level, but offerings were lighter on the whole, and the market was steadier at that figure.

At Chicago, the market was quiet but steady. Prime oleo was quoted at 6c.

OLEO OIL.—Demand was moderate at New York but the market was steady and unchanged. Extra was quoted at 7¼@7½c; prime, 6¼@7c; and lower grades, 6¼@6¾c.

At Chicago, quiet but steady conditions prevailed. Extra was quoted at 7c.

GREASE OIL.—Interest was quiet but the market steady at New York. No. 1 was quoted at 8½c; No. 2, 8c; extra No. 1, 8½c; winter strained, 8½c; prime burning, 9½c; and prime inedible, 9c.

Grease oil quotations at Chicago were as follows: No. 1, 7½c; No. 2, 7½c; extra, 8c; extra No. 1, 7½c; extra winter strained, 8½c; special No. 1, 7%c; prime burning, 8¾c; and prime inedible, 8½c. Acidless tallow oil was quoted in the Chicago market at 7½c.

NEATSFOOT OIL.—Demand was moderate, but steady conditions prevailed at New York. Cold test was quoted at 154c; extra, 8%c; extra No. 1, 8%c; prime, 9c; and pure, 10%c.

Neatsfoot oil quotations at Chicago were: Cold test, 14%c, extra, 8c; No. 1, 7%c; prime, 8%c, and pure was quoted at 10%c.

GREASES.—Indications were that a fair consumer business passed in yellow and house grease at unchanged prices of 4%c, with further interest in the market, and with producers willing to trade at that figure, although those well sold up were displaying slightly higher ideas. Firmness in tallow, steadiness in lard, and stronger price conditions in some of the oils, due to advancing freight rates, made for a very stable market in greases.

At New York, choice white was quoted at 4%@5c; yellow and house, 4%c, and brown 4¼@4%c.

Volume of trade in greases at Chicago was relatively light this week: good quality production was not offered in quantity and buying interests did not show any eagerness to accept the limited offerings. The market was sufficiently firm late last week that the break in lard on Friday appeared to have had no serious repercussions. Light trade at the first of the week was attributed principally to limited offerings, in the face of a sharp lard upturn, several tanks of white grease selling steady at 4%c, Chicago. Good quality yellow grease was salable at 4%c, Chicago. Couple of tanks of white grease sold on Tuesday at 4%c, Chicago, steady; at midweek, couple of tanks of white sold at 4%c, Cincinnati, and yellow grease moved at 4%c, Chicago. On Thursday, white grease moved at 4%c, Chicago, or %c up, and couple of tanks of good quality yellow were reported at 4½c. Thursday's prices were:

Choice	white g	rease.														4%	@4%
A-white	e grease																450
	grease																
Yellow	grease,	10-15		f.	f.	a						٠	۰	0		4%	@41/
Yellow	grease,	16-20	f.	Ť	.8		 				٠					414	@4%
Brown	grease .						 								J	4	@41/

BY-PRODUCTS MARKETS

(Quotations given are basis Chicago.) February 27, 1941

By-products continue draggy but about firm on light offers and moderate interest. Most quotations nominal in absence of active trading.

Blood

Scattered trading reported in blood at last week's levels; called steady.

Unit Ammonia
Unground\$2.75

Digester Feed Tankage Materials

Digester feed tankage materials quoted nominally in line with last week's prices; no movement reported.

Packinghouse Feeds

Packinghouse feeds unchanged; steady tone, with trade on small scale. Demand called normal.

			Carlots, Per ton
60% digester	tankage		 \$47.50
50% meat and	bone scri	рв	 42.50
Blood-meal			 55.00
Special steam	bone-mea	1	 50.00

Bone Meals (Fertilizer Grades)

Nominally unchanged situation in bone meals.

]	Per	ton
Steam,	ground,	3	æ	50			٠								.\$35	.00
Steam,	ground,	2	å	26							۰	۰		٠	. 32	.50

Fertilizer Materials

Fertilizer materials nominally unchanged to slightly easier.

High grade tankage, ground 10@11% ammonia.......\$ 2.25 & 10c Bone tankage, unground, per ton 20.00@22.50 Hoof meal........... 2.75

Dry Rendered Tankage

Cracklings firm, with movement very limited and tone generally nominal.

	Per ton
Hard pressed and expeller unground, up to 48% protein (low test)\$.	57% @ .60
above 48% protein (high test)	.571/2
Soft pressed pork, ac. grease and quality, ton	35.00
Soft pressed, beef, ac grease and quality, ton	32.50@35.00

Gelatine and Glue Stocks

Steady situation in gelatine and glue stocks; demand good and offerings light.

	Per ton
Calf trimmings	29.00@32.50
Sinews, pizzles	20.00@22.00
Cattle jaws, skulls and knuckles	
Hide trimmings	
Pig skin scraps and trim, per lb	5% @6c

Bones and Hoofs

A little firmer tendency reported in bones and hoofs, following increased interest.

	Per ton
Round shins, heavy	\$50.00@52.50
light	47.50@50.00
Flat shins, heavy	45.00@47.50
light	40.00
Blades, buttocks, shoulders & thighs.	
Hoofs, white	55.00
Hoofs, house run, unassorted	29.00@30.00
Junk bones	28.00@29.00

Animal Hair

Animal hair continues unchanged.

Winter coil dried, per ton		0
Summer coil dried, per ton	25.00@30.0	0
Winter processed, black, lb.,		e
Winter processed, gray, lb	7c @ 71/2	e
Summer processed, gray, lb.	3c @ 81/2	e
Cattle switches	3%c@ 4c	

FERTILIZER PRICES

RASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex- vessel Atlantic ports\$29.0	00
Blood, dried, 16% per unit 2.5	
Unground fish scrap, dried, 114 % ammonia,	
16% B. P. L., f.o.b. fish factorynoming	al
Fish meal, foreign, 111/2 mmonia, 10%	
B. P. L., c.i.f. spot 51.0	00
March shipment 51.0)0
Fish scrap, acidulated, 70% ammonia, 3%	
A. P. A., f.o.b. fish factories2.50 & 50	Je
Soda nitrate, per net ton; bulk, ex-vessel	
Atlantic and Gulf ports 27.0	70
in 200-lb. bags 28.7	10
in 100-lb. bags	tu
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk	200
Feeding tankage, unground, 10-12% ammo-	PC
nia, 15% B. P. L. bulk2.35 & 10)e

Phosphates

Foreign bone meal, steamed, 8 and per ton, c.i.f	50 bags,
per ton, c.i.f	\$32.50
Bone meal, raw, 4\% and 50\%, per ton, c.i.f.	in bags,
per ton, c.i.f	32.50
Superphosphate, bulk, f.o.b. Baltin	more, per
ton, 16% flat	8.50

Dry Rendered Tankage

50/55%	protein,	unground
60% pro	tein, un	ground47%c

EASTERN FERTILIZER MARKETS

New York, February 26, 1941

The markets were easier this week and cracklings declined 2½c, selling at 47½c, f.o.b. eastern shipping points. Tankage sold at \$2.35 and 10c, f.o.b shipping points, and more material was offered at this figure. On a bid, blood could probably be purchased at \$2.55. There was practically no trading reported in South American fertilizer material.

Bone meal was firm in price and in good demand by both the fertilizer and feed trade. Fish scrap was in fair demand and some herring meal was reported sold of the catch for the new 1941 season.

CHAIN STORE SALES

Safeway Stores, Inc., reports sales of \$31,911,041 for the four weeks ended February 15, compared with \$29,972,023 for the corresponding period of last year, an increase of 6.4 per cent. In the eight weeks ended February 15 sales totaled \$62,379,481 compared with \$57,078,916 volume sold during the corresponding eight-week period last year, an increase of 9.3 per cent.

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Val-
ley points, prompt54 @5%
White deodorized, in bbls., f.o.b. Chgo71/4 @81/4
Yellow, deodorized8 @84
Soap stock, 50% f.f.a. f.o.b. consuming
points
Soybean oil, f.o.b. mills, in tanks @51/4
Corn oil, in tanks, f.o.b. mills 61/4
Coconut oil, sellers tanks, f.o.b. coast 34 @34
Refined coconut, bhis. f.o.b. Chicago 84 @8%

OLEOMARGARINE

F. O. B. CHICAGO

White	domest	ic	ves	re	ta	b	le									143	
White	animal	fa	t													12	
Water	churne	d r	ast	r	1.					 						124	į
Milk (hurned	Da	str	у.				 								134	į
White	"nut"	ty	pe.													81	į
Vegeta	ble typ	е														8	

Rising Cost of Foreign Fats Strengthens Cottonseed Oil

New York futures market is sensitive to movements in allied commodities and has steady undertone—Coconut oil strong—Soybean oil looking up.

OTTONSEED oil futures backed and filled within modest limits in fairly active trading during the past week and displayed a steady undertone. The market continued sensitive to movements in allied commodities and securities, but showed independent strength due to growing scarcity of freight space and advancing freight rates on imported oils.

Reports on the agricultural program caused fluctuations. Senator Bankhead introduced a bill calling for 100 per cent parity payments on cotton which resulted in a sharp bulge in oil as the trade calculated that limiting the crop to 10,000,000 bales would reduce oil production by 500,000 bbls. It was later stated that the Department of Agriculture was not committed to this plan and a setback followed.

Modest hedging pressure and realizing appeared on the swells, but new speculative buying absorbed offerings on the setbacks. There was some trade buying in nearbys. Wednesday was first tender day on March oil contracts and no deliveries were made. Open interest in March is believed to be of moderate size and some tenders will be forthcoming later. Interest in oil futures continues to enlarge, with the open interest rising 30 lots in the past week to 2,908 lots as of Tuesday's close.

Cash oil demand was fair, and cash prices were steady to firm. Winter cottonseed oil in the Metropolitan area rose ¼c to 7¼c. Current estimates of February consumption run from 250,000 to 300,000 bbls. compared with 215,000 bbls. a year ago.

Coconut oil was reported to have traded as high as 3½c in tanks, New York, and freight rates on coconut oil from the Philippines to the U. S. are to be raised March 1 from \$19 per ton to \$21.50 per ton. A year ago the rate was \$12 and two years ago \$8 per ton. It was reported that African freight rates would go up as much as 35 per cent early in March.

COCONUT OIL.—Tightness in the freight situation made for additional strength in coconut oil. New York tanks last sold at 3½c, and some were talking 3%c. The Pacific coast market was 3%c and 3%c trading. Freight rates on coconut oil from the Philippines to the U. S. increased from \$19.00 per ton to \$21.50 per ton on March 1.

CORN OIL.—Akron offered one car at 6%c, but Chicago was not offering crude. The latter market quoted refined oil at 7%c. SOYBEAN OIL.—Light scattered trading on a basis of 5c, Decatur, has been passing. Offerings have been scanty with buyers bidding 5c for nearby oil and 5%c for May forward. Sellers hold for at least %c higher.

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PALM OIL.—Although tightness was apparent in the freight situation, palm oils advanced little. New York spot oil was 2½c and shipment oil 2c nominal.

OLIVE OIL FOOTS.—New York foots were quiet but firm and quoted at 10 ½c in tanks.

PEANUT OIL.—The market was quiet but steadier and influenced by strength in cotton oil. Southeast crude was called 5½c.

COTTONSEED OIL.—Valley and Southeast crude were quoted Wednesday at 5%c bid; Texas, 5%c nominal at common points; Dallas, 5%c nominal.

Futures market transactions for the week at New York were:

FRIDAY, FEBRUARY 21, 1941

		—Ra	nge-	Clo	sing-
	Sales	High	Low	Bid	Asked
March	28	6.26	6.21	6.22	6.23
April		6.38	6.29	6.26	nom 6.33
June		6.49	6.38	6.36	nom trad
August September October		6.54 6.56	6.46 6.49	6.45 6.49 6.51	nom trad 6.58
Sales 133 co	ntract	8.			

SATURDAY, FEBRUARY 22, 1941

Mo	NDAY.	FERRU	ARY 24,	1941	
March	55	6.42	6.23	6.40	6.42
April May	** **	6.52	6.33	6.45	nom 6.53
June		6.62	6.38	6.56	nom 6.61
August September .	74	6.68	6.45	6.64	nom trad
October Sales 230		6.70 ts.	6.46	6.68	6.60
			TARY 25,	1941	

TUESI	DAY,	FEBRU	ARY 25	, 1941	
March	41	6.42	6.38	6.38	trad
April	24	6.55	6.48	6.48	nom
June	51	6.68	6.56	6.54	8.60
August September October	27 19	6.73 6.75	6.63	6.62 6.64 6.66	6.66 6.69
Sales 162 cor	tract	8.			

WEDI	ESDAY,	FEBI	RUARY	26, 1941	
March	. 17	6.50	6.34	6.47	6.49
April May		6.57	6.47	6.52 6.56	6.57
June		6.70	6.58	6.61	trad
August September October	. 50	6.76 6.79	6.65	6.78 6.78	trad trad
Sales 147	ontracts.				

THURSDAY	FEBRUARY	27, 1941
March	6.59 6.50 6.68 6.58 6.67 6.65 6.70 6.68	6.57 bid 6.50 bid 6.66 bid 6.66 bid 6.60 no
(See page	36 for later m	arkets.9

Careless work in hog scalding costs money. Read "PORK PACKING." The National Provisioner's pork handbook.

Vitamin D in Meats

(Continued from page 12.)

infants. Consequently, any standard set up should aim to satisfy the needs of the less efficient. As growth and hardening of the bones occur, less vitamin D is required. The adult may not need any; the requirements of pregnant and lactating women are very high.

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The accompanying table gives a summary of the human requirements for vitamin D.

HUMAN REQUIREMENTS OF VITAMIN D

HUMAN	REE C	14044		4 4 10	02		BALL AN
							Inter- national Units Required Daily
Normal infa	nts						300-400
Premature li	fants						600-800
Children							300-400
Adolescents							300-400
Adults		.If	need	led,	amor	int is	unknown
Pregnant and	lacti	ting	g We	omer			Up to 800

Natural foods containing vitamin D are all of animal origin. It is found in fish which have much body oil, such as salmon, sardines, and herring. It is concentrated in the liver oils of such fish as cod and halibut. It is also found in eggs, and milk fat and meats contain some of it. Butter and margarine made from animal fats also contain vitamin D.

Apparently vitamin D does not occur in plant tissues, but it can be formed in such tissues by proper irradiation with a selected source of ultra-violet light. Thus cereals and breakfast foods can be irradiated, and yeast, milk, or other food can be enriched in vitamin D. The animal itself has vitamin D formed in its fats under the skin when it is exposed to sunlight. Man acquires vitamin D in his body, as well as sunburn or surface tan, when exposed to active sunlight.

There are several ways of increasing the vitamin D content of milk. The cow can be fed irradiated yeast, or the animal can be irradiated with ultra-violet light. The milk may also be irradiated, but this must be done properly or the flavor will not be normal. Another method of adding this vitamin to foods is to add an oil solution of calciferol or irradiated ergosterol. This is done in certain animal and vegetable margarines and may also be done with other foods.

There are numerous concentrated forms of vitamin D which are sold on the recommendation of the physician for use in the prevention or cure of rickets in infants or children. Some such preparations have also been used to aid the healing of broken bones in adults, but recent evidence indicates that this latter practice is ill-advised.

It is possible to use too much vitamin D, at least in experiments with laboratory animals, but the over-dose amounts are many times those likely to be consumed in the use of the usual concentrates. One cannot eat enough of any naturally occurring source of the vitamin to cause harm.

The accompanying table gives the vitamin D content of some common foods. The results are given in International Units in an average serving (edible portion).

VITAMIN D CONTENT OF SOME COMMON FOODS

Food		Portion	Units of Vitamin D
Cod liver	oil	134 tsp.	629
Liver		4 og.	35
Butter		1/2 OZ.	11
Oleomarg	arine from anim	mal	
			more than 11
Eggs		1 egg	8
			5
Milk		1 glass	4

Most of the above figures are taken from a table compiled by the National Live Stock and Meat Board. The Bureau of Home Economics of the U. S. Department of Agriculture has collected figures for the vitamin D content of foods, which are expressed in units per 100 grams of food. One hundred grams is about 3½ oz. This method of expressing content is not as practical as the one formerly used, since one does not use 100 grams of eggs, but one or more eggs. Butter is consumed in relatively small amounts.

VITAMIN D CONTENT OF CERTAIN FOODS

																											-	Pipe	U	nt tie n	iti	800
Macker	el																													1	.1	0
Canned	tuna																			ĺ			Ĺ		ľ	-	0	ľ		_	Ŕ	n
Liver,																																
	lamb .																															
	pork .																															
Butter,	summ	e	r							•																				21		5
	winte	r					i												×													2
Cream,	summ	er																									Ĩ.		ũ	1	5-	3
	winte																															
Eggs, s																																
	winter																															
		•		•	•	•		•	•	•	•	•	•	,	*	•	•	•	*	*	٠	•	*	*	•				•		•	

The figures given in the two tables for eggs differ widely. One egg weighs about 1% oz., or about 62.37 grams. This is roughly two-thirds of 100 grams, yet eight units is far from two-thirds of 50 or 170 units. These latter figures are probably to be preferred.

There are no reliable figures for the vitamin D content of meats other than liver. One can only guess that the quantity present in most meat products is small.

JANUARY LIVESTOCK PRICES

January livestock prices at Chicago, as reported by the U.S. Agricultural Marketing Service:

CATTLE AND	CALVES	
Jan. 1941	Dec. 1940	Jan. 1940
(I	Price per 100	lbs.)
Beef steers-		
Choice and prime\$14.19	\$13.92	\$10.94
Good 12.21	11.86	9.44
Medium 10.13	9.62	8.43
Common 8.34	7.83	7.40
All grades 11.90	11.85	9,46
Cows-		
Good\$ 7.90	\$ 7.25	\$ 6.76
Low cutter and cutter 5.13	4.84	4.86
Vealers—		
Good and choice 12.23	10.56	11.47
HOG8		
Barrows and gilts-		
Average price\$ 7.81	\$ 6.37	\$ 5.40
All purchases—		
Average price 7.70	6.27	5.32
LAMBS AND S	SHEEP	
Slaughter lambs—		
Good and choice\$10.28	\$ 9.43	\$ 9.09
Slaughter ewes—	\$ 0.10	φ 0,00
Common and medium 4.23	3.30	3.14



SEND THE COUPON FOR SAMPLES

SUTHERLAND PAPER	COMPANY,	Kalamazoo,	Michigan	Dept.	NP-3
Gentlemen: Kindly send	us samples of	the following	ζ:		
LARD CARTONS [SHORTEN	ING CARTON	IS 🗆	SAUSAGE CARTONS	0
BACON CARTONS	FROZEN MI	EAT CARTON	IS 🗆	DISPLAY CARTONS	Ö
TRANS	PARENT WIND	OW CARTON	IS 🗆	PAPER CANS	0
Firm Name					
Street					
City			State		

HIDES AND SKINS

Packer hides active and advancing—About 100,000 moved including resales—Most descriptions quotable ½chigher following earlier steady trading—Kips sold steady.

Chicago

PACKER HIDES.—The packer hide market has been strong and active throughout the week, with a total of around 90,000 hides reported so far in the local market. In addition, 10,000 to 15,000 re-sale branded cows moved, bringing the total to well over 100,000 hides for the week. Most descriptions have moved at ½c over previous week's prices and the market continues strong at quoted levels, with further business that basis declined on several descriptions.

Heavy native cows moved in a large way early in the week at steady price, with an advance of %c later paid by Exchange traders and further business that basis turned down by packers. There was further trading in butt branded steers and Colorados early this week at steady prices, with Colorados moving later at %c up, and other branded steers are now firmly held at a similar %c advance, with lower bids declined. There was limited trading by

packers in light cows and branded cows at ½c up, with bids that basis later declined; branded cows moved on re-sale in a good way at the ½c advance.

In addition to the reported sales, quite a few branded steers have been booked quietly to tanning accounts, so that the accumulation generally thought to exist due to lack of trading for several weeks on the branded steers has for the most part evaporated.

One packer sold 1,000 native steers at the opening of the week at 12c, steady; a total of 3,800 mostly Feb. sold later at 12½c. A few extreme light native steers are being offered at 14½c; one car moved quietly last week, smaller packer take-off, at 13½c.

A total of 11,000 butt branded steers were reported early at 12c, although 7,000 were never definitely confirmed, but bids at 12c later declined, asking 12½c. One lot of 4,000 Dec. to Feb. Colorados moved early at 11½c, while 14,100 mostly Feb. sold later at 12c, with 6,000 more thought to have sold also at 12c. Bids of 12c are being declined for heavy Texas steers, with 12½c asked, and quite a few have been booked quietly to tanning account. Light Texas steers are nominal at 11½c. A few extreme light Texas steers are being offered at 13½c, or 1½c over last

sale, these reported as being scarce.

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Packers sold a total of 36,800 Dec. to Feb. heavy native cows at steady price of 111/2c, mostly on the opening day of the week; the Association included 2,000 Feb. at 11½c, or ½c over price obtained quietly previous week for 4,000: traders were credited with taking 5,800 Dec. forward heavy cows at 11%c, and further business this basis declined. Late last week, couple cars northern light native cows sold at 124c, or 4c up, and the Association sold 1,000 Feb. early this week at 12 1/2c, or 1/2c up, with bids of 121/2c later declined. One packer late this week sold 2,000 River point light cows at 131/4c, or 1/2c over last week. The Association sold 1,000 Feb. branded cows at 12c, or 1/2c advance; there was resale trading involving upwards of 15,000 at 12c, and bids of 12c are now being declined with very few offered at 121/2c.

Last reported trading in bulls was at 8½c for natives and 7½c for brands, but traders express doubt if these could be bought now under 8½c and 7½c respectively.

Under an executive order, effective March 10, sole and belting leather have been placed under the export licensing system, with other materials needed for the defense program.

LATER: Three packers sold total of 9,600 Feb. native steers 12½c steady; 6,500 heavy Texas steers sold 12½c; Association sold 2,000 Feb. light native cows 12¾c and packer sold 1,000 Fargo

OLD PLANTATION SEASONINGS Its Flavor Sells Sausage

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uct readily yields fat and moisture content. Reduced cooking time saves steam, power and labor. There's an M & M HOG of the size and type to meet your requirement. Write.

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and Huron light cows at 13c price.

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OUTSIDE SMALL PACKER.—This market strengthened during the week and is quotable 11% @12½ c for natives, brands ½ c less. Couple cars 52 lb. Feb. hides sold early at 11½ c, selected, f.o.b. outside point. Late this week, three cars 47/48 lb. avge. sold basis 12c, Chgo. freight, for natives; lighter stock quotable proportionately higher.

PACIFIC COAST.—Action is awaited in the Coast market, where packers have repeatedly declined bids at 10c flat for steers and cows, f.o.b. shipping points, last paid for Jan. take-off.

FOREIGN WET SALTED HIDES.—There was a little trading in the South American market, despite the intervention of the holidays early in the week. A pack of 2,500 Sansinena light steers sold for April shipment at 88 pesos, figuring equal to 13¹¹/₁₆c, c.i.f. New York, due to the fact that freight rates will be advanced twenty per cent at that time. One lot of 3,000 Argentine reject steers sold at 80 ½ pesos, or 12%c. Last reported trade in Argentine standard steers was at 87 pesos or 13%6c, but this figure reported later declined.

COUNTRY HIDES.—Stronger prices are being quoted in the country market but there has not been sufficient trading to really establish values. Untrimmed all-weights, 47 lb. avge., are quoted around 10c, flat, equal to 10% c selected, del'd Chgo. Heavy steers and cows are quoted 8½ @8½c flat, trimmed, with offerings at top figure. Trimmed buff

weights are quoted 11¼@11½c, selected, and trimmed extremes around 12½c, selected. Bulls are listed around 6c; glues 8@8¼cflat; all-weight branded hides 9½@10c flat, with top asked.

CALFSKINS.—The packer calfskin market is called firm but packers are so closely sold up to end of Feb. that no offerings are apparent. Last trading in Feb. calf was at 27c for northern heavies 9½/15 lb., 25c for River point heavies, 22½c for lights under 9½ lb., and 20½c for southern all-weights. Higher prices will undoubtedly be asked on next offerings.

Collectors have advanced their asking price on Chgo. city 8/10 lb. calfskins to 21c, as against 20c last paid; the 10/15 lb. last sold at 22½c, with 23@23½c now asked. Straight countries are quoted around 15c flat. Bids of \$1.45 are being declined for Chgo. city light calf and deacons, asking \$1.50.

KIPSKINS.—There was further trading in packer Jan. kipskins at the close of last week at the prices previously reported; one packer sold 3,000 Jan. northern natives at 19c, and another sold 4,800 Jan. southern natives at 18c. Overweights sold at that time at 17c for northerns and 16c for southerns. One lot of 2,000 Jan. northern native kips sold mid-week at 19c, steady. Most packers have cleared their Jan. natives and over-weights and hold small Jan. production of brands, which are nominal around 14@14%c.

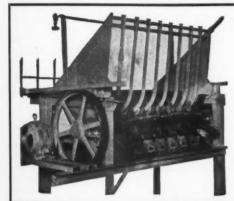
Trading is necessary to establish the

market on Chgo. city kipskins, which are quoted nominally 17@17½c. Straight countries quoted 13@13½c flat.

Some packer Feb. regular slunks are being offered at \$1.00, as against 85c last paid for Jan. skins.

HORSEHIDES.—Demand has slackened considerably for horsehides and buyers appear rather indifferent. City renderers, with manes and tails, are usually quoted \$6.00@6.10, selected, f.o.b. nearby sections, while some buyers have been talking as much as 25c less; ordinary trimmed renderers range \$5.75 @5.90, del'd Chgo.; mixed city and country lots around \$5.25, Chgo., according to lot.

SHEEPSKINS .-- Dry pelts are reported rather scarce and quoted around 22@23c per lb., del'd Chgo., for full wools. Packer shearlings are called firm and will continue in very light production for next several weeks; last sales by one house were at \$1.70 for No. 1's, \$1.25 for No. 2's and 75c for No. 3's, with an eastern sale recently reported at \$1.60, \$1.20 and 75c for the three grades. Pickled skins are quoted \$4.871/2 @5.00 per doz. packer production, with top asked locally and a car reported sold in the East at \$4.87½. The wool market continues strong and this is reflected in recent prices on wool pelts. Last sales by one outside mid-west packer are reported to have been at \$3.35@3.371/2 per cwt. live weight basis for Feb. pelts, and local pelts are reported moving at \$3.25 @3.30 per cwt. Outside small packer



"BABY BOSS" HOG DEHAIRER

This little machine has proven itself a Godsend to the small hog slaughterer. Not only is he able to turn out as well cleaned hogs as the biggest packer, but he is relieved of having to do this irksome work by hand.

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sausage sticks? Then try this. Make up a solution of the recommended Oakite material in your tanks or smoke stick washing machine. Note how grease, fat and other accumulations are QUICK-LY and THOROUGHLY removed! Yes... cost is surprisingly low, too! Write today for further data.

OAKITE PRODUCTS, INC., 20A THAMES ST., N.Y.C.



pelts are quoted \$2.30@2.45 per piece, according to quality.

New York

PACKER HIDES.—The New York packers late last week moved their Jan. branded steers at 12c for butt brands and 11½c for Colorados, in line with the western market. First half Feb. production of native steers had moved earlier at 12½c; two packers at midweek sold a total of 1,000 second half Feb. native steers at 13c, or ½c up. Feb. branded steers are still held.

CALFSKINS.—There has been no trading reported this week in calfskins but offerings are strongly held in the eastern market. Collectors sold 4-5's previous week at \$1.40, and 5-7's at \$1.70, with 7-9's quoted \$2.55@2.60 nom. and 9-12's \$3.65@3.75 nom. Packer 5-7's are nominal around \$2.10@2.15, with \$3.00 asked for 7-9's and \$4.10 asked for 9-12's, or advances of 10c each.

NEW YORK HIDE FUTURES

Closing Prices

Monday, Feb. 24.—Mar. 12.97@13.00; June 13.16@13.18; Sept. 13.33 n; Dec. 13.38 n; 270 lots; 32@43 higher.

Tuesday, Feb. 25.—Mar. 12.95@13.02; June 13.10; Sept. 13.23@13.28; Dec. 13.25 n; Mar. (1942) 13.25 n; 198 lots; 2@13 lower.

Wednesday, Feb. 26.—Mar. 13.08@ 13.10; June 13.10 b; Sept. 13.22@13.24; Dec. 13.23 n; Mar. (1942) 13.23 n; 201 lots: 2 lower to 13 higher.

Thursday, Feb. 27.—Mar. 13.15; June 13.14@13.15; Sept. 13.09; Dec. 13.10; 89 lots; 7 higher to 13 lower.

Friday, Feb. 28.—Mar. 13.29; June 13.26@13.28; Sept. 13.27@13.28; Dec. (1941) 13.25n; 291 lots; 12@18 higher.

1940 MEAT CONSUMPTION

Apparent per capita consumption of federally inspected meats during 1940 is shown below. It should be remembered that this is consumption from inspected production only; consumption from total U. S. production would be around 30 lbs. heavier per person.

1940	Apparent Consumption per Capita (lbs.)						
Beef d	Pork &		t Total	Laro			
January3.66	5.51	.51	9.68	.87			
February3.22	4.36	.48	8.01	.46			
March3.23	4.93	.42	8.58	.73			
April3.54	4.85	.43	8.82	.76			
May3.67	5.00	.43	9.10	.71			
June3.34	4.94	.40	8.68	.68			
July3.63	4.68	.42	8.73	.61			
August3.64	5.21	.44	9.29	.84			
September3.46	4.94	.44	8.84	.85			
October3.96	5.87	.52	10.35	.89			
November 3.50	5.82	.44	9.76	.92			
December3.32	5.31	.44	9.07	.86			
1940 49 15	fil 93	5 32	108.80	9.05			

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to February 27, 1941: To the United Kingdom, 46,277 quarters, to the Continent, none. Last week to United Kingdom 113,662 quarters.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Lard was firmer the latter part of the week on scattered buying and covering, stronger grains and upturn in cotton oil, but packer hedging limited advances.

Cottonseed Oil

Cotton oil was strong on light offerings, buying and covering, and firmness in imported oils. Southeast and Valley crude, 5%@5½c lb.; Texas, 5½c lb. sales. Soy bean oil sold at 5½c lb. Ohio and points to East; coconut oil 3%c lb. Pacific Coast; quoted 3%c lb., New York.

Quotations on bleachable cottonseed oil at close of New York market Friday were: Mar. 6.47@6.49; May 6.59s; July 6.69@6.71; Sept. 6.76@6.77; Oct. 6.79@ 6.80; 98 sales; closing steady.

Tallow

New York extra tallow, 5c lb.

Stearine

Stearine was quoted 6c lb.

Friday's Lard Markets

New York, February 28, 1941.—Prices are for export. Lard, prime western, 6.40@6.50c; middle western, 6.30@6.40c; city, 6½@6%c; refined continent, 6%@6%c; South American, 6%@7c; Brazil kegs, 7@7%c; shortening, 8½c.

Watch The Markets!

It's just as important to know the market when prices are high as when they are low. It is vital to know the market when prices are fluctuating up or down.

A car of product sold at %c under the market costs the seller \$37.50; at %c under he loses \$75.00; at %c under he loses \$150.00; at 1c under he loses \$300.00.

The same is true of BUYERS of carlot product. If they pay over the going market they stand to lose similar amounts.

THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE gives an exact reflection of the market and the market prices on each of the full trading days of the week.

For full information, write THE NA-TIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ili.

CHICAGO HIDE QUOTATIONS

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Quotations on hides at Chicago for the week ended Feb. 28, 1941, with comparisons:

P	ACKER	HID	ES	
	ek ended eb. 28		rev. eek	Cor. week,
Hvy. nat. strs. Hvy. Tex. strs. Hvy. butt brnd'd	@121/3 @121/3 ax		@12 @12	@121/4 @121/4
strs Hvy. Col. strs. Ex-light Tex.	@121/ax		@12 @11%	@12% @12
strs13 Brnd'd cows Hvy. nat. cows	@12b @11%b		@12 @1114 @114	@12 @12 @12
Lt. nat. cows.125 Nat. bulls 85 Brnd'd bulls 75	4@ 81%	12	@12% @ 8% @ 7%	1214 @ 124 9 @ 94 8 @ 84
Calfskins22½ Kips, nat	4@27 @19	221/2		23 1/2 @ 26 TO 19 @ 17 %
Kips, ov-wt Kips, brnd'd14 Slunks, reg85 Slunks, hrls	@1.00		@141%1 @85 @55	@16 @1.10 @60
Light native, b	utt brane	ded a	and Co	

	OTTI	THE	OUTSIDE	0.5.2	THE PA	UEL	SEE
Nat.	all-w	ts11	%@12%	11	@1114	113	60114
Bran	aded	11	4 @ 11%	1014	@11	11	
Nat.	bulls.	7	1/2 @ 8	71/4	@ 71%		@ 8
Brne	i'd bu	lls 7	@ 714	81%	@ 7		0 7
Calf	skins	20	@23	20	@2214	20	@2214
Kips		17	@17%n	17	@17%n	17	@174
Slun	ks, re	g75	@80n		@75n		@1.00n
Slun	ks, hr	ls	@50n		@50n		50n
			-		-		ME ON

COUNTRY	HIDES	
Hvy. steers 84@ 84	8 @ 81/4	9 @ 914
Hvy. cows 814 @ 81/2	8 @ 814	9 6 94
Buffs114 @114	10% @11	@11"
Extremes @121/2	11%@12	12% @13
Bulls @ 6	5% @ 6	64 @ 64
Calfskins @15	14%@15	15 @1514
Kipskins 13 @1314	@13	14 @14%
Horsebides5.25@6.10	5.50@6.20	4 50-05 95

8HEEPSKINS
Pkr. shearlgs.1.65@1.70 1.65@1.70 @1.35
Dry pelts....22 @23n 21 @22 16 @17n

CHICAGO COTTON OIL

Closing Prices

Monday, Feb. 24.—Mar. 6.35; May 6.45; July 6.55; Sept. 6.60; Oct. 6.63; all b; cash 6.25 b-6.40 ax.

Tuesday, Feb. 25.—Mar. 6.35; May 6.45; July 6.55; Sept. 6.60; Oct. 6.63; all b; cash 6.25 b-6.40 ax.

Wednesday, Feb. 26.—Mar. 6.40; May 6.50; July 6.60; Sept. 6.65; Oct. 6.68; all b; cash 6.30 b-6.45 ax.

Thursday, Feb. 27.—Mar. 6.26 b; May 6.33 b; July 6.43 b; Sept. 6.50 b; Oct. 6.53 b; cash 6.15 b@6.30 ax.

Friday, Feb. 28.—Mar. 6.40b; May 6.50b; July 6.60b; Sept. 6.65b; Oct. 6.68b; cash 6.25b@6.40ax.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended February 22, 1941, were 4,593,000 lbs.; previous week 5,116,000 lbs.; same week last year 4,381,000 lbs.; Jan. 1 to date, 40,554,000 lbs.; same period last year, 42,376,000 lbs.

Shipments of hides from Chicago for week ended February 22, 1941, were 4,140,000 lbs.; previous week 5,867,000 lbs.; same week last year 3,627,000 lbs.; Jan. 1 to date, 37,925,000 lbs.; same period last year, 37,002,000 lbs.

Army Meat Buying

(Continued from page 9).

Because production of the canned ration will tie up domestic facilities, Mr. Nelson said that the representatives of the livestock producers recognized that some South American canned beef must be bought to provide the immediate canned meat requirements of the Army. Purchases will be made in such a way as to minimize any disturbance in the domestic market.

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The Army, Mr. Nelson explained, is also increasing substantially its use of boneless meat products as a space saving device through packaging in frozen form. This, he said, makes it more adaptable to rapid handling in a fastmoving, mechanized army. This, in turn, has enabled the use of a broader range of carcasses which were formerly limited to a very narrow classification by Army specifications.

Ration Above Average

In this connection, it is pointed out that the American soldier is getting in his regular ration substantially more fresh meat than the per capita average of consumption by the entire country. As a general rule, the soldier gets meat or protein foods at 18 of his 21 weekly meals. His breakfast, for example, includes bacon or eggs, or the two together, or meat in some other form—ground beef, for instance, creamed and served on toast.

Five days in every week find meat—roast, steak, chops, or what not—on the noon day menu. On an average, each man is allowed one-half pound of meat at this meal, the exact allowance varying with different kinds of meat. If steak is served, for instance, the allowance is 50 to 55 lbs. for 100 men. Ground steak for meat loaf is figured at 35 lbs. for 100 men, chuck meat for pot roast at 65 lbs. for 100 men, and so on.

Every Saturday noon, by Army tradition of long standing, the soldier gets baked beans in place of his meat ration—the beans being flavored with salt pork or bacon. The soldier usually gets two meatless suppers per week, the meat ration being replaced at those two meals by some such dish as spaghetti and cheese.

The soldier gets a carefully balanced meal and fruits, vegetables and starches are served, of course, in proper proportion to balance the meat.

At the conference were Lt. Col. Paul P. Logan, chief of subsistence of the Quartermaster Corps; Douglas C. Mac-Keachie, deputy director, Division of Purchases, Office of Production Management; J. Elmer Brock, president of American National Livestock Association, Kaycee, Wyo.; F. E. Mollin, secretary, American National Livestock Association, Denver; Frank S. Boice, chairman legislative committee of American National Livestock Association, Sonoita, Ariz.; and the following members of the legislative committee of the American National Livestock Association: A. D. Brownfield, Deming, N. Mex.; J. H. Mason, Spearfish, S. Dak.; Wm. M. Wright, Deeth, Nev.; George Jones, Marfa, Tex.

LEATHER COMMITTEE NAMED

Creation of a priority committee for hides, skins, and leather was announced February 21 by E. R. Stettinius, jr., director of priorities for the Office of Production Management. The committee, which is advisory in character, comes under the General Production Group, which is headed by W. E. Wickenden, who will serve as chairman of the priority committee. Members of the committee are as follows:

Ralph Pope, president, Northwestern Leather Co. Trust, Boston, Mass., producers' representative; B. A. Gray, president, International Shoe Co., St. Louis, Mo., industrial consumers' representative; Commander F. P. Delahanty, Navy representative; Lt. Col. Robert McG. Littlejohn, Army representative, and M. A. Watson, consultant from the production division.

Sees 12 Per Cent Rise in '41 Consumer Meat Spending

An increase of 12 per cent in consumer expenditures for meat and meat products during 1941 was predicted by J. B. Hutson, deputy commissioner of the agricultural division, National Defense Advisory Commission, while discussing the nation's livestock situation at the sixteenth annual meeting of the Producers Cooperative Commission Association at Cincinnati, O., February 20. Pointing out that consumer demand has a tendency to increase in direct proportion to changes in the income of the nation's industrial workers, Mr. Hutson said:

"During the five-year period 1935-39, the non-agricultural income averaged about 60 billion dollars annually. In 1940, it was 67 billion dollars, and with increased expenditures for defense purposes, the non-agricultural income in 1941 probably will exceed 75 billion dollars.

"If this increase in non-agricultural income takes place this year, an increase in consumer expenditures for meat and meat products of fully 12 per cent above 1940, and fully 25 per cent above the annual average expenditure of the 1935–39 period, would be in line with past experience."

According to present indications, the combined production of beef, veal, lamb and mutton in 1941 will be about 4 to 5 per cent above that of the 1935–39 period, and pork production in 1941 will be about 15 or 20 per cent above that of the five-year period.

In addition to outlining the current livestock trends and warning producers against the dangers of overproduction, Mr. Hutson discussed the problems facing livestock producers, due to their inability to maintain an adequate labor force in the face of expanding industrial activity in the defense program. He pointed out that some labor might have to be used which was unfamiliar with livestock raising.

LEARNING TO GRADE BEEF

A class of Army veterinarians is shown receiving instruction at Swift's Chicago plant on the proper method of grading beef carcasses. After completing a rigid training course, these men, like many other veterinarians attached to the Quartermaster Corps, will have the task of inspecting all meat and meat products purchased by the U. S. Army. (Chicago Daily News photo.)



LIVESTOCK MARKETS Weekly Review

Cattle Producers Can Now Raise Marketings

TOTAL number of cattle and calves on farms and ranches increased nearly 3 million head during 1940, while inspected slaughter of cattle and calves also expanded slightly over the preceding year. This indicates that the upward trend in cattle numbers has reached the point where increases in cattle slaughter can take place at the same time that numbers on farms are being expanded, according to a report by the Bureau of Agricultural Economics.

Most of the increase in cattle numbers during 1940 was in the north central states. Cattle numbers in the area extending southward from Montana and North Dakota to New Mexico and Texas are still below the 1934 peak, but in most other states the pre-drought level has been exceeded.

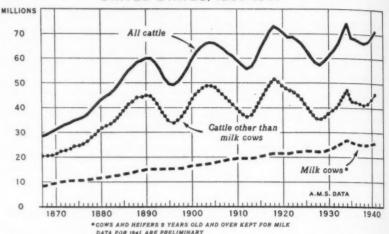
Cattle numbers are expected to increase further during the next two years at least. Once the downward trend in cattle numbers gets under way, marketings of cattle and calves and production of beef and veal are expected to be exceptionally large.

Spring-Summer Supplies Light

The seasonal decrease in hog supplies after mid-December was more pronounced this year than usual, on account of the exceptionally heavy market movement of the 1940 spring pig crop during the first quarter (October-December) of the marketing year. Some further decrease in marketings will occur during the next month or so, and the seasonal increase in supplies during the late spring and early summer probably will be smaller than usual.

Supplies of hogs during the remainder of the 1940-41 marketing year

ALL CATTLE: NUMBER ON FARMS JANUARY 1, UNITED STATES, 1867-1941



With cattle numbers only 2.6 million head beneath the record total of early 1934, producers can now increase their marketings while expanding their cattle holdings still further. (Chart by U. S. Bureau of Agricultural Economics.)

(February-September) are expected to total around 15 to 20 per cent smaller than in the corresponding period last year.

The number of stock sheep and lambs on farms and ranches increased about 1 million head during 1940. As in other recent years, most of the increase was in the western sheep states, particularly Texas.

Marketings of grain-fed cattle during 1941 will be larger than a year earlier, as a result of the 11 per cent increase in the number of cattle being fed this season over last. Most of the increase in marketings of fed cattle over a year earlier is expected in the last half of the year. Total live weight of cattle marketed for slaughter during 1941, as a whole, is expected to be greater than

in 1940, but the effect of this increase upon the average price received by farmers for cattle will be more than offset by a stronger domestic demand. CAT BI CC CC BB BB B CAI VV

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Supplies of fed lambs will decline seasonally during the remainder of the fed lamb marketing season which ends about May 1. Marketings are expected to continue a little larger than in the corresponding period of 1940, however, as a result of the 6 per cent increase in sheep and lambs on feed on January 1.

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were 18,481 cattle, 3,145 calves, 22,643 hogs and 12,618 sheep.

KENNETT-MURRAY



An Economical, Convenient Service, available to all

FORT WAYNE, IND.

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LAFAYETTE, IND.

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FRANK R. JACKLE

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Offerings Wanted of: Tankage, Blood, Bones, Cracklings, Hoofs

405 Lexington Ave.

New York City

NEW YORK LIVESTOCK

Livestock prices at New York, Wednesday, February 26, 1941, as reported by the U. S. Agricultural Marketing Service:

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CATTLE:		
Cows, michael a	000	7.25 6.75
Cows. canner 5.	000	5.50
Bulls, medium 7.	.00@ .00@	8.50 7.50
Bulls, cutter and common 6.	25@	6.75
CALVES:		
	.50@	11.00
Vealers, culls	.00@	7.50 9.15
HOG8:		
Hogs, good and choice, 205-lb Hogs, good, 212-lb		\$8.15 8.15
LAMBS:		
Lambs, medium to good, 76-79-lb		11.00

Receipts of salable livestock at Jersey City public market for the week ended with February 22:

Cattle Calves Hogs* Sheep Salable receipts.....2,009 1,698 157 123 Total, with directs...6,918 10,184 24,025 48,401 Previous week:

Salable receipts....2,211 2,280 204 3,880 Total with directs...6,804 10,025 24,413 33,473 Including hogs at 41st street.

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., February 27, 1941.-At 16 concentration points and 10 packing plants in Iowa and Minnesota hog prices advanced early this week but heavy receipts caused the market to break later and for four-day period were about steady with last Saturday.

Hogs, good to	choice:
160-180 lb	\$6.55@7.35

180-200	10.	*			 			*	٠				*	*	×		٠		7.20@7.00
200-240	lb.				 														7.25@7.55
240-270	1b.																		7.10@7.35
270-300	1b.				 														6.95@7.20
300-330	1b.																		6.75@7.10
330-360	lb.		,						,										6.60@7.00
Sows:																			
330 lbe	. de	V	V	n														.1	6.85@6.85
330-400	16.		٠	0	 						۰		۰			۰			6.15@6.70
400-500	lb.														_			_	5.95@6.50

Receipts of hogs at Corn Belt markets for week ended February 27, 1941:

	This week	Last
Friday, Feb. 21	27,100	31,300
Saturday, Feb. 22	19,600	54,600
Monday, Feb. 24	25,200	53,400
Tuesday, Feb. 25	30,100	19,900
Wednesday, Feb. 26	33,000	34,200
Thursday, Feb. 27	41,300	27,200

RECEIPTS AT CHIEF CENTERS

Receipts for week ended February 22:

At 20 markets:	Cattle	Hogs	Sheep
Week ended Feb. 22	180,000	456,000	245,000
Previous week	181,000	415,000	261,000
1010	170,000	478,000	247,000
1939	159,000	324,000	225,000
1938	176,000	844,000	275,000
At 11 markets:			Hogs
Week ended Feb. 22			.366,000
Licatoria Mack			.370,000
TOTAL			.411,000
1929			.263,000
1938			.286,000
1937			.289,000
At 7 markets:	Cattle	Hogs	Sheep
Week ended Poh 22	133 000	323,000	177,000
rrevious week	.123.000	317,000	179,000
10.50	.118,000	353,000	169,000
1000	110 000	223,000	186,000
1908	.123.000	236,000	166,000

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, February 27, 1941, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

ogs (soft & oily not quoted). BARROWS AND GILTS: Good-choice:	OLIVEUU A	AT. STK. YDS	Value	KANS. CITY	
120-140 lbs	7.50@ 7.90 7.65@ 8.00 7.65@ 8.00 7.50@ 7.80 7.40@ 7.65	\$ 5.80@ 6.65 6.80@ 7.15 7.10@ 7.80 7.70@ 7.80 7.70@ 7.80 7.65@ 7.80 7.45@ 7.80 7.25@ 7.55 7.15@ 7.35 7.10@ 7.30	\$ 7.00@ 7.25 7.15@ 7.50 7.85@ 7.75 7.50@ 7.75 7.50@ 7.75 7.15@ 7.65 7.00@ 7.25 6.90@ 7.15 6.80@ 7.00	\$ 6.75@ 7.25 7.10@ 7.60 7.45@ 7.65 7.50@ 7.65 7.45@ 7.60 7.80@ 7.50 7.10@ 7.40 7.00@ 7.20 6.90@ 7.10	\$ 6.65@ 7.00 6.75@ 7.11 7.00@ 7.40 7.40 only 7.40 only 7.10@ 7.20 6.90@ 7.10 6.75@ 7.00
Medium: 160-220 lbs	6.75@ 7.65	6.00@ 7.60	6.50@ 7.35	7.00@ 7.50	7.00@ 7.30
SOWS: Good and choice: 270-300 lbs. 300-330 lbs. 380-360 lbs.	7.00@ 7.15 6.95@ 7.10 6.90@ 7.05	6.90@ 7.00 6.85@ 7.00 6.80@ 6.90	6.50@ 6.65 6.50@ 6.65 6.50@ 6.65	6.60@ 6.75 6.60@ 6.75 6.50@ 6.65	6.40 only 6.40 only 6.40 only
Good: 360-400 lbs. 400-450 lbs. 450-500 lbs.	6.85@ 7.00	6.70@ 6.85 6.55@ 6.80 6.40@ 6.65	6.40@ 6.60 6.25@ 6.60 6.15@ 6.50	6.45@ 6.60 6.40@ 6.55 6.85@ 6.50	6.40 only 6.35@ 6.4 6.25@ 6.4
Medium: 250-500 lbs	6.00@ 6.65	6.00億 6.65	6.00@ 0.25	6.25@ 6.65	6.25@ 6.3
PIGS (Slaughter): Med. & good, 90-120 lbs.	5.00@ 6.00	4.75@ 5.65	********		
laughter Cattle, Vealers and Cal	lves:				
STEERS, choice: 750- 900 lbs	12.50@14.25 12.50@14.25 12.50@14.25 12.50@14.25	12.00@13.50 12,25@13.75 12.50@14.00 12.50@14.00	11.25@13.25 11.25@18.50 11.25@18.50 11.25@18.50	11,25@13.25 11,50@18.50 11,50@13.50 11,50@18.50	*********
STEERS, good: 750- 900 lbs. 900-1100 lbs. 1100-1300 lbs. 1300-1500 lbs.	10.50@12.50 10.50@12.50 10.50@12.50 10.50@12.50	10.00@12.00 10.25@12.25 10.50@12.50 10.50@12.50	10.00@11.25 10.00@11.25 10.00@11.25 10.00@11.25	10.00@11.50 10.00@11.50 10.00@11.50 10.00@11.50	9.50@11.0 9.50@11.0 9.50@11.0 9.50@11.0
750-1100 lbs	8.50@10.50 8.75@10,50	8.50@10.25 8.75@10.50	8.25@10.25 8.25@10.25	8.75@10.00 8.75@10.00	8.00@ 9.5 8.00@ 9.5
STEERS, common: 750-1100 lbs	-	7.50@ 8.75	7.00@ 8.25	7.75@ 8.75	7.00@ 8.0
Choice, 500-750 lbs Good, 500-700 lbs	11.00@12.50	11.00@12.00 9.50@11.00	10.50@11.75 9.50@10.50	10.75@12.25 9.75@10.75	9.00@10.
HEIFERS: Choice, 750-900 lbs Good, 750-900 lbs Medium, 500-900 lbs Common, 500-900 lbs	11.00@12.25 9.50@11.00	11.00@12.00 9.50@11.00 8.00@ 9.50 7.00@ 8.00	10.25@11.50 9.25@10.25 8.00@ 9.25 6.75@ 8.00	10.75@12.00 9.50@10.75 8.00@ 9.75 7.00@ 8.00	-
COWS, all weights:					
Good	4.00@ 0.00	7,25@ 8.25 6,25@ 7,25 5,25@ 6.25 4,25@ 5,25	7.25@ 8.00 6.50@ 7.25 5.00@ 6.50 4.25@ 5.25	7.25@ 8.50 6.50@ 7.25 5.00@ 6.50 4.00@ 5.00	6.75@ 7.1 6.25@ 6.1 5.00@ 6.1 4.25@ 5.0
BULLS (Ylgs. Excl.), all we Beef, good	7.50@ 8.25 7.75@ 8.25 7.00@ 7.75	7.50@ 8.00 7.50@ 7.85 6.50@ 7.50 5.75@ 6.50	7.65@ 8.00 7.50@ 7.75 7.00@ 7.50 6.25@ 7.25	7.75@ 8.00 7.50@ 7.75 7.00@ 7.50 5.50@ 7.00	7.25@ 7.7 7.00@ 7.1 6.50@ 7.6 6.00@ 6.1
VEALERS, all weights: Good and choice Common and medium Cull	8.00@10.50		10.00@12.00 8.00@10.00 6.00@ 8.00	10.00@12.50 7.00@10.00 5.50@ 7.00	10.00@12.
CALVES, 400 lbs. down: Good and choice Common and medium Cull	6.000 8.50	8.00@10.00 6.50@ 8.00 5.50@ 6.50	8.50@10.00 6.50@ 8.50 5.00@ 6.50	8.00@10,25 6.50@ 8.00 5.50@ 6.50	8.50@ 9.1
Blaughter Lambs and Sheep:1					
*Good and choice *Medium and good Common	10.00@10.75 8.50@ 9.75	10.55@11.25 9.50@10.50 7.50@ 9.25	10.50@10.75 9.75@10.85 8.25@ 9.75	10.50@10.75 9.25@10.40 7.75@ 9.00	9.50@10.
YEARLING WETHERS (she Good and choice	orn): 9.00@ 9.50 8.00@ 9.00	8.75@ 9.50 7.50@ 8.75	8.00@ 9.00 7.00@ 8.00	8.50@ 9.50 7.50@ 8.50	8.25@ 9. 6.75@ 8.
EWES (shorn): Good and choice Common and medium			5.25@ 6.00	5.00@ 5.80	5.25@ 6.0
Common and medium	4 000 5 78	3.25@ 4.75	8.50@ 5.25	8.25@ 5.00	3.50@ 5.3

MAKING FRESH SAUSAGE

"Fresh Sausage" is one of the important chapters in THE NATIONAL PROVISIONER'S latest book, "Sausage and Meat Specialties."

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended Feb. 21:

	Cattle	Calves	Hogs	Sheep
Los Angeles	8,350	725	1.650	800
San Francisco	400	60	1,950	185
Portland	2,825	215	3,115	2,410

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, February 22, 1941, as reported to The National Provisioner:

CHICAGO

CHICAGO

Armour and Company, 5,985 hogs; Swift & Company, 5,768 hogs; Wilson & Co., 9,939 hogs; Western Packing Co., Inc., 2,493 hogs; Agar Packing Co., 8,122 hogs; Shippers, 9,694 hogs; Others, 31,580 hogs.
Total: 37,022 cattle; 3,516 calves; 73,691 hogs; 39,630 sheep.

KANSAS CITY

Cattle	Calves	Hogs	Sheep
Armour and Company. 2,332	531	3,083	5,741
Cudahy Pkg. Co 1,621	403	1,286	4,100
Swift & Company 1,872	336	1,894	5,015
Wilson & Co 1,660	473	1,567	4,470
Indep. Pkg. Co		325	
Kornblum Pkg. Co 1,194			
Others 2,861	32	2,209	5,758
Total	1.775	10.364	25.149

AHAMO

	ittle and Calves Hogs Sheep
Armour and Company	5,333 7,286 5,859
Cudaby Pkg. Co	3,908 4,981 6,799
Swift & Company	3,788 4,130 4,234
Wilson & Co	
Others	8,371

Cattle and calves: Eagle Pkg. Co., 13; Greater Omaha Pkg. Co., 136; Geo. Hoffman, 53; Lewis Pkg. Co., 678; Nebr. Beef Co., 670; Omaha Pkg. Co., 698; Lincoln Pkg. Co., 159.

Total: 16,801 cattle and calves; 28,684 hogs; 18,181 sheep.

EAST ST. LOUIS

Cattle	Calves	Hogs	Sheep
Armour and Company. 2,794		7,348	1,462
Swift & Company 2,978	2,122	8,527	1,920
Hunter Pkg. Co 1,430	1,453	2,882	431
Heil Pkg. Co		2,860	
Krey Pkg. Co	****	3,125	
Laclede Pkg. Co		2,181	
Sieloff Pkg. Co		1,258	
Shippers 2,428	1,036	19,999	73
Others 2,820		4,233	608
Total12,555	6,609	52,413	4,494

ST. JOSE	PH		
Cattle Swift & Company 2,366 Armour and Company. 2,409 Others 1,453	315 381 3	11ogs 7,814 6,436 1,127	Sheep 17,987 6,343 209
Total 6,228	699	15,477	24,539

Not including 583 cattle and 1,689 hogs bought direct.

SIOUX CITY

Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co 2,167	65	9.798	
Armour and Company. 2,262		9,637	****
Swift & Company 2,152	50	6,001	****
Shippers 2,437 Others 274	19	9,004	****
Others 274	22	91	****
Total 9.292	205	34,497	

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co		460	2,647	5,38
Wichita D. B. Co	10	****	****	
Dunn-Ostertag	101	****	66	
Fred W. Dold	144		573	
Sunflower Pkg. Co	35		248	
Pioneer Pkg. Co	9			
Keefe Pkg. Co	12			
Others	2,168		522	2
Total	3,821	400	4,056	5,40
Not including 1,198	hogs	bought	direct.	

DENVER

	Cattle	Calves	Hogs	Sheer
Armour and Company Swift & Company Cudaby Pkg. Co Others	717	112 135 85 249	2,944 2,817 1,830 1,822	2,823 3,995 2,244 5,533
Total	9 270	501	0.419	14 507

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company. Wilson & Co Others	1,304	477	2,583 2,528 1,152	645 625
Total Not including 3,734			6,263 direct.	1,267

FORT WORTH

Cattle	Calves	Hogs	Sheep
Armour and Company. 1,921 Swift & Company 1,534 Blue Bonnet Pkg. Co. 172 City Pkg. Co 100 Rosenthal Pkg. Co 19	208 14 9	6,813 2,848 1,409 1,031 29	2,238 2,066 2
Total 3,766	498	12,130	4,311

ST. PAUL

CHU	rie Cuiven	RIOES	oneeh
rmour and Company. 2,8		13,823	6,230
tifkin Pkg. Co (189 27 125 2,888	19,220	8,822
Inited Pkg. Co 2,1	108 132		
	28 752		****
)thers 2,1	104 1,295	****	****
Total13,5	6,790	33,043	15,052

INDIANAPOLIS

4.01.474	Distant.	OTTES.		
	Cattle	Calves	Hogs	Sheep
Kingan & Co	1,725	388	19,737	3,871
Armour and Company.	964	210	2,174	
Hilgemeier Bros	10		1,275	
Stumpf Bros			126	
Stark & Wetzel	131	26	650	
Wabnits and Deters	33	40	508	83
Maas Hartman Co	37	13		
Shippers	2.642	1.562	22,270	6,597
Others	977	120	520	70
Total	6,519	2,359	47,260	10,571

CINCINNATI

,	Jattle	Calves	Hogs	Sheep
S. W. Gall's Sons		16		84
E. Kahn's Sons Co	698	329	10,724	200
Lohrey Packing Co	2		282	
H. H. Meyer Pkg. Co.	14		8,539	
J. Schlachter	134	156		
J. & F. Schroth P. Co.	14		2,919	
J. F. Stegner Co	286	293		
Shippers	188		2,014	
Others	1,509	736	820	9
-			00.000	-

Total 2,845 1,530 20,298 Not including 934 cattle, 6,522 hogs and 579 sheep bought direct.

RECAPITULATION+

CATTLE

	Week ended Feb. 22	Prev. week	Cor. week, 1940
Chicago	37,023	34,370	34,266
Kansas City	11,540	12,315	10,694
Omaha*	. 16,801	16,051	16,333
East St. Louis	12,555	12,806	10,758
St. Joseph	6,228	4,665	5,108
Sioux City	9,292	8,655	9,690
Oklahoma City	2,912	3,595	2,973
Wichita	3,821	3,845	1,783
Denver	3,372	3,225	3,425
St. Paul	. 13,206	13,097	13,643
Milwaukee		3,433	3,290
Indianapolis	. 6,519	6.694	6.24
Cincinnati	. 2,845	2,795	2,746
Ft. Worth	3,766	3,917	4,679
Total	.129,880	129,463	125,620
W/	G8		
22.0	/UID		

Chicago 73,	691 73,271	75,76
Kansas City 10,	364 11,226	11,35
Omaha 28,	684 36,598	35,193
East St. Louis 52,	413 30,540	46,32
	477 14.327	18,91
	497 83,354	39,36
	263 10,844	4,89
Wichita 4,	056 6.340	3.78
Denver 9,	413 9,750	7.60
St. Paul 33,	043 9,075	45,95
	7,670	9.86
	260 37,706	41,89
	298 18.850	17,77
	130 9,470	6,64
Total347,	589 309,021	365,83

SHEEP

Chicago 39,6	330 39,114	42,905
Kansas City 25,1	49 24,830	17,461
Omaha 18,1	181 19,052	20,078
East St. Louis 4,4	94 4,836	6.554
St. Joseph 24,5	39 16,736	17,464
Sloux City	14,469	12,296
Oklahoma City 1,2	267 1,652	693
Wichita 5,4	105 5,486	5,227
Denver 14,5	595 15,399	29,002
St. Paul 15,0		13,533
Milwaukee	1,350	1,163
Indianapolis 10,5	6,017	5,281
	530 1,219	714
Ft. Worth 4,8	311 4,627	4,467

SOUTHERN LIVESTOCK KILL

Livestock slaughtered in packing plants and abattoirs during January, 1941, in the states of Alabama, Florida and Georgia, with comparisons:

									Jan. 1941	Dec. 1940	Jan. 1940
Cattle				 					44.349	42,156	36,460
Calves				 					14,514	17,200	11,608
Hogs							. ,	. ,	261,268	228,015	202,460

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Steck Yards for current and comparative periods.

†RECEIPTS

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70,453

64.375

Cattle	Calves	Hoga	Sheep
Mon., Feb. 1715,678	817	28,022	10,090
Tues., Feb. 18 5,107	1,165	17,754	8,261
Wed., Feb. 1911,112	660	19.875	6,089
Thurs., Feb. 20 5,125	732	17,981	9,720
Fri., Feb. 21 1,437	365	17,874	8,206
Sat., Feb. 22 100		1,200	1,000
*Total this week 38,559	3,739	102,706	48,366
Prev. week34,472	3,720	101,060	45,389
Year ago	4,232	113,168	53,609
Two years ago32,104	5,988	72,721	61,656
SHIPMEN	TS		
Cottle	Calman	**	***

Cati	le Calves	Hogs	Sheep
Mon., Feb. 17 3,1	77 99	3.387	3,499
Tues., Feb. 18 1,70	00 29	1,115	1,218
Wed., Feb. 19 2,9	89 12	1,691	600
Thurs., Feb. 20 2,0		1,632	2,231
Fri., Feb. 21 4:		1,844	1.333
Sat., Feb. 22		****	200
Total this week 10,3	10 361	9,669	9.087
Previous week10,4		13,039	9,415
Year ago		15,207	12,821
Two years ago 8,0	57 330	10,395	21,720

*Including 283 cattle, 421 calves, 26,441 bogs and 4,070 sheep direct to packers. †All receipts include directs.

†FEBRUARY AND YEAR RECEIPTS

Receipts thus far this month and year to date with comparisons:

	1941	1940	Gain	Less
Cattle		110,244	259,885	278,553
Calves	. 11,467	13,485	28,494	23,402
Hogs		396,422	789,248	1,025,792
Sheep		150,623	325,770	445,902
†All receipts	include	directs.		

WEEKLY AVERAGE PRICE OF LIVESTOCK

															Cattle	Hogs	Sheep	Lambe
Week	-	e	n	d	e	d	ı	E	re	al	١.		2	2	\$11.30	\$7.75	\$5.50	\$10.85
															11.55	7.75	5.25	10.40
1940															9.20	5.15	5.25	9.76
1939															10.25	7.95	4.55	8.85
1938																8.60	4.35	8.15
1937					,										10.20	10.05	5.95	10.65
1936								. ,	,	,		,			7.90	10.05	4.80	9.65
Av.		1	19	32	34	8-	-4	10	١.						.\$9.10	\$8,40	\$5.00	\$9,40

SUPPLIES FOR CHICAGO PACKERS

																	Cattle	Hogs	Sheep
Week		e	E	ıć	le	24	1		F	e	b		2	2			28.219	93,037	84,279
Previ	01	u	8		V	g,	9	el	k								.24,196	87,465	35,260
																	.26,171	98,311	40,420
1939																.,	.24,002	62,442	41,913
1938					,												.26,080	68,298	32,383
1937																	.24,578	72,132	45,249

HOG RECEIPTS, WEIGHTS AND PRICES

		No.	Av. Wt.,	—-P1	ices-
		Rec'd	lbs.	Top	Av.
	k ended Feb. 22.		258 255	\$8.20 8.20	\$7.75 7.75
1940			246	5.65	5.15
1939		72,721	251	8.50	7.95
1938		88,194	247	9.25	8.00
1937	************		241	10.50	10.05
1936		60,023	235	10.60	10.05
Av	. 1936-1940		244	\$8.90	\$8.40

*Receipts and average weight for week ex Feb. 22, 1941, estimated. CHICAGO HOG STAUGHTERS

CHICAGO HOU BLAUGHILLE	_
Hog slaughters at Chicago under federal	inspec
tion for week ending February 21:	
Week ending Feb. 21	79,09
Previous week	91,10
Year ago	106,68
Two years ago	67,29

CHICAGO HOG PURCHASES

Total

Supplies of hogs and shippers, week	purchased by Chicage ; ended Thursday, Febru	packers ary 27:
	Week ended Feb. 27	Prev. week
Packers' purchases Shippers' purchases		59,808 10,645

SOUTHEASTERN LIVESTOCK

Combined receipts of livestock, as reported by the Agricultural Marketing Service, at seven southern packing plants, for week ended February 22:

	Cattle (Calves Hogs
Week ended Feb. 22	2,167	347 19,914
Previous week		449 21,000 951 8,575
Same period 1940	1.928	351 8,515

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVI-SIONEB show the number of livestock slaughtered at 16 centers for the week ended February 22:

ock

eep ,090 ,261 ,089 ,720 ,206 ,000

3,499 1,218 606 2,231 1,333 200

9,415 2,821 1,720 hogs

date

8,553 23,402 25,792 15,902

CK

ambs 10.85 10.40 9.70 8.85 8.15

10.65 9.65

Sheep

34,279 35,280 40,420 41,913 32,383 45,249

E8

ices AV.

\$7.75 7.75 5.15 7.95 8.60 10.05 10.05

\$8,40

ending

inspec 79,096 91,153 106,681 67,296

packers ary 27: Prev. week 59,808 70,453

CK

keting

acking 22: Hogs 19,914 21,095 8,575

1, 1941

CATTLE		
Week ended Feb. 22	Prev. week	Cor. week, 1940
Chicago 25,264 Kansas City 13,315 Chicago 15,689 16,689 East St. Louis 10,027 St. Joseph 6,890 Sloux City 7,041 Wichita* 4,281 Fort Worth 4,284 Philadelphia 1,861 Indianapolis 1,791 New York & Jersey City 9,209 Chiahoma City* 3,862 Cincinnat* 3,528 1,252	22,613 14,174 15,905 9,996 4,784 6,665 4,443 4,553 1,858 1,820 8,301 5,049 3,989	25,802 12,320 16,185 9,001 5,103 6,970 2,235 5,656 1,674 1,785 8,318 3,902 3,587
Denver . 3,679 St. Paul . 10,274 Milwaukee	3,604 10,426 3,215	3,539 10,816 3,101
Total121,985	121,395	119,494

*Cattle and calves. †Not including directs.

HOR	08		
Chicago	79,096	91,153	106.681
Kansas City	46,744	33,726	35,518
Omaha	51,945	37,979	44,532
East St. Louis1	63,715	56,279	58,192
St. Joseph	16,072	14,327	20.218
Sioux City	47,795	35,305	41,019
Wichita	5,254	6,340	6,298
Fort Worth	12,130	9,470	6.649
Philadelphia	16,101	15,129	20,937
Indianapolis	17,998	15,905	17,364
New York & Jersey City.	45,147	40,881	45,380
Oklahoma City	9,997	10,844	6,110
Cincinnati	18,674	19,009	15,586
Denver	9,928	9,750	8,295
St. Paul	33,043	25,976	45,951
Milwaukee		7,679	9,863
Total	473,639	429,752	488,593
Includes National Stock	X Yards	East St	Louis,

29,506 24,830 20,828 4,836 17,202 14,950 5,486	30,830 17,461 22,313 6,554 16,758 12,198 5,227
20,828 4,836 17,202 14,950 5,486	22,313 6,554 16,758 12,198 5,227
4,836 17,202 14,950 5,486	6,554 16,758 12,198 5,227
17,202 14,950 5,486	16,758 12,198 5,227
14,950 5,486	12,198 5,227
5,486	5,227
4 007	
	4.467
2,290	2,521
2,424	2,953
57,635	59,441
1,652	693
1,732	1,102
4.934	6,238
15,530	13,53"
1,307	1,163
209,739	203,452
	57,635 1,652 1,732 4,934 15,530 1,307

LIVESTOCK SUPPLY SOURCES

Percentage of livestock slaughtered during January, bought at stockyards and direct, is reported by the U.S. Department of Agriculture, Agricultural Marketing Service, as follows:

	Jan., 1941 Per-	Dec., 1940	Jan., 1940
		Per-	Per-
Cattle-	cent	cent	cent
Stockyards Other	76,62	75.16 24.84	75.30 24.70
Calves-			
Stockyards Other	81.51	59.40 40.60	$61.59 \\ 38.41$
Hogs-			
Stockyards Other	48.67	44.35 55.65	47.06 52.94
Sheep and Lambs-			
Stockyards	40.56	58.41 41.59	60.21 39.79

CANADIAN INSPECTED KILL

Canadian inspected slaughter in January, 1941, and 1940, compared:

									Jan. 1941	Dec. 1940	Jan. 1940
Cattle		 							78,128	71,374	72,918
ORITER									20 070	31,993	30,139
										661,911	383,920
опеер	*		,						49,123	52,705	47,955

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service)

	WESTERN DRESSED MEAT	8		
	NE	W YORK	PHILA.	BOSTON
STEERS, carcass	Week ending February 22, 1941	7,221 8,326 8,629	2,541 2,380 2,317	2,417 2,578 2,160
COWS, carcass	Week ending February 22, 1941	880 993 1,204	1,141 1,354 1,123	2,704 2,818 2,324
BULLS, carcass	Week ending February 22, 1941	435 382 286	754 678 505	169 183 10
VEAL, carcass	Week ending February 22, 1941	10,130 9,411 10,527	907 1,125 1,120	540 623 614
LAMB, carcass	Week ending February 22, 1941	46,580 45,790 32,315	15,176 13,706 13,023	17,398 17,776 13,981
MUTTON, careass	Week ending February 22, 1941	1,267 3,129 2,090	257 713 462	1,052 1,409 1,850
PORK CUTS, lbs.	Week ending February 22, 1941. 2 Week previous. 2 Same week year ago. 2	,777,805	484,203 462,883 447,886	403,789 450,106 529,985
BEEF CUTS, lbs.	Week ending February 22, 1941	268,064 281,654	******	
	LOCAL SLAUGHTERS			
CATTLE, head	Week ending February 22, 1941	9,209 8,301 8,318	1,861 1,858 1,674	
CALVES, head	Week ending February 22, 1941 Week previous	13,273 11,636 11,998	2,723 2,724 2,419	******
HOGS, head	Week ending February 22, 1941	40,089 43,655 45,380	16,101 15,129 20,937	*****
SHEEP, head	Week ending February 22, 1941 Week previous	62,542 57,635 59,441	2,137 2,290 2,521	
			24000	

Country dressed product at New York totaled 4,660 yeal, 58 hogs and 248 lambs. Previous week 4,717 yeal, 48 hogs and 220 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Hog slaughter for the week ended February 21 at the principal packing centers exceeded total for the same period in 1940 by 16,863 head. This is the first time this year that weekly hog slaughter exceeded same period a year earlier. Volume of cattle and sheep slaughtered was also heavier than in

Number of animals processed in 27 centers for week ended February 21:

			200000		
	Cattle	Calves	Hogs	Sheep	
New York Area1	9,209	13,439	45,147	62,576	
Phila. & Balt		1,062	28,681	1.362	
Ohio-Indiana	0,200	2,000	20,002	1,002	
Group ²	8,439	3.084	52,521	8,552	
Chicago ³		4.356	79,096	52,856	
Chicago					
St. Louis Area4		7,643	63,715	6,134	
Kansas City	10,807	3,652	46,744	22,324	
Southwest Group's.	14,248	3.091	40,240	29,411	
Omaha		791	51.945	25,886	
Sioux City	7,249	121	47,795	19,567	
St. Paul-Wisc.	1,230	121	41,100	10,001	
Group ⁶	20,616	19,508	94,887	27,963	
Interior Iowa &	20,020	10,000	04,000	21,000	
So. Minn. 7	16,309	6.122	178,908	48,459	
	20,000		2101000	40,400	
Total	145.627	62.869	729,679	305,090	
Total prev.	,	02,000	,	2001000	
	129,617	66,581	641.985	288,498	
Total last year.	120,570	64,932	712,816	244,240	
¹ Includes New	York C	lty, Nev	wark, and	Jersey	

Vincludes New York City, Newark, and Jersey City. Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. Includes Eiburn, III. Includes National Stockyards and East St. Louis, III. Includes National Stockyards and East St. Louis, III., and St. Louis, Mo. "Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. "Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. "Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered, during the calendar years 1939 and 1940, approximately 74 per cent of the cattle. caives and hogs, and 32 percent of the sheep and lambs that were slaughtered under federal inspection during those two years.

CANADIAN LIVESTOCK PRICES STEERS

	Week ended Feb. 20	Last	Same week 1940
Toronto	.\$10.00	8 9.75	\$ 7.50
Montreal	. 9.50	9.75	7.75
Winnipeg	. 9.00	8.75	7.00
Calgary		8.75	6.50
Edmonton	. 8.50	8.40	7.00
Prince Albert	. 7.50	8.00	
Moose Jaw	. 7.75	8.50	6.50
Saskatoon	. 8.50	8.50	6.25
Regina	. 8.00	8.50	6.35
Vancouver	. 8.75	8.75	7.00
VEAL	CALVES	3	
Toronto	.\$13.50	\$14.00	\$12.25
Montreal		13.00	11.50
Winnipeg		11.50	9.50
Calgary		10.50	9.50
Edmonton	. 10.00	10.00	9.50
Prince Albert	. 9.00	7.50	
Moose Jaw	. 9.00	9.00	8.00
Saskatoon	. 10.25	9.50	9.25
Regina	. 10.00	10.00	9.50
Vancouver		10.00	
HOG CA	RCASSE	g.	
Toronto	.\$11.40	\$11.25	\$12.00
Montreal	. 11.50	11.50	12.40
Winnipeg	. 10.45	10.45	11.45
Calgary	. 10.10	10.20	11.15
Edmonton	. 10.05	10.15	11.15
Prince Albert	. 10.10	10.10	11.05
Moose Jaw	. 9.90	9.90	
Saskatoon	. 10.05	10.10	11.05
Regina	. 10.05	10.05	

Vancouver 11.10 11.00 11.00

*Official Canadian hog grades are now on carcass basis, quotations from B1 Grade. Grade A, \$1.00 premium.

GOOD LAMBS		
Toronto\$11.25	\$11.40	\$10,00
Montreal 10.00	9.00	11.00
Winnipeg 10.00	10.00	9.25
Calgary 9.50	9.60	8,50
Edmonton 9.50	9.50	8,75
Prince Albert 8.00	8.75	
Moose Jaw		8,25
Saskatoon 9.00	9.00	8.35
Regina 9.00	8.00	
Vancouver		

Good Consumer Buying Seen Despite Slowing in Business Expansion

DURING the next few months changes in industrial activity and consumer income are expected to be relatively small, but the demand for farm products should continue to improve, the U. S. Bureau of Agricultural Economics stated this week. Even though industrial activity may not expand the full seasonal amount from January to May, no decline in the actual rate of output is anticipated and a renewed rise is expected to follow. This points to continued but more gradual improvement in the conditions affecting the domestic consumer demand for meat and other farm products in 1941.

Industrial activity during the first year of operation of the defense program has been stimulated to some extent by the construction of new defense plants and by direct orders for military equipment, but a more important factor in the rise has been forward buying by business men and consumers who have anticipated later shortages or higher prices.

During the second year of defense operations, beginning this summer, there will be less support from forward purchasing of this nature, but activity will be stimulated by the start of production in new plants, the production of materials necessary for their operation, and the output of goods to satisfy the enlarged volume of consumer purchasing power. The effect of the large amount of forward buying which has occurred in recent months will be to raise activity in the first half of the year above that previously indicated. This will make for a more stable level of activity in the year as a whole than would have prevailed if more civilian purchases had been delayed until defense needs became greater.

Exports of agricultural products continue small. Any easing in the dollar exchange situation would be favorable to farm product exports although there is no certainty that even this would be followed by larger cash purchases by Great Britain. The relatively short

ocean routes between North America and Europe have thus far had no visible effect on exports of United States farm products, although with changes in the shipping situation this may eventually become a factor favoring domestic producers over more distant competing nations.

Wholesale commodity prices rose persistently from August, 1940 to January, 1941, reaching the highest level in three years. Some decline has occurred during the past month. This probably will prove temporary. Further price gains are expected to accompany the increasing pressure of demand on productive facilities. Wage costs will increase and raw material prices probably will rise further, although a runaway advance is not in prospect.

Farm income apparently declined by at least the full seasonal amount in January. Prices received were generally higher than in December, but hog marketings did not hold at the abnormally high rate of late 1940. Prices were lower in February than in January, but were higher than in the same month a year earlier.

CHICAGO LIVESTOCK VOLUME

During seventy-five years of activity the Chicago stock yards have received 172,266,846 cattle, 23,036,343 calves, 483,730,260 hogs and 213,118,527 sheep, according to the annual report of the Chicago Union Stock Yard and Transit Co. During this time shipments totaled 63,936,773 cattle, 1,836,263 calves, 115,420,189 hogs and 52,824,091 sheep and lambs. Total receipts (including horses) were 896,141,606 head, valued at \$21,497,535,627, and total shipments were 237,605,182 head; grand total of combined receipts and shipments was 1,133,746,788 head.

Movement of livestock at Chicago during 1940 was as follows:

Cattle Calves Hogs		 							.1	,92 27	eceipts 925,792 271,117 385,492		8hipments 588,891 23,112 447,076	Value \$171,241,88 4,744,48 75,278,70	
Sheep	,		0	D	a	0	0	0	.2	,10	2,8	21	339,542	17,848,21	
Total					0				.9	,68	4,8	22	1,398,621	\$269,113,22	

Average weight of hogs at Chicago during 1940 was 253 lbs.

BOOK REVIEWS

HOT TINNING—Published by Tin Research Institute, New York City, 1941. Written by C. E. Homer, B. Sc., Ph. D. Publication No. 102. 28 pages.

A comprehensive account of the different processes used in tinning is presented in this new publication. The first part deals primarily with the applicability and the limitations of the process in relation to various metals. It includes some explanations of the factors influencing the quality of the coatings.

In covering tinning methods, the book discusses the different types of tinning baths, their operating temperatures and their maintenance in continuous operation. It points out that tinning operations must be varied to suit the class of work and the quality of finish required.

Many practical difficulties and points of control are dealt with as, for example, the contamination of the tinning bath with dissolved iron or copper. Methods of purifying such contaminated baths are described. In another kind of difficulty described the liquid coating "de wets" or gathers up into streaks or globules like water on an oily surface. Preventative measures for this and other common difficulties are explained.

There are ten diagrams and illustration, and under "Additional References" three books and 28 reports and articles dealing with various aspects of tinning are listed.

KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered during January:

Jan.,	Dec.,	Jan.,
1941	1940	1940
Per-	Per-	Per-
cent	cent	cent
Cattle—		
Steers	43.19	51.46
Bulls and stags 3.77	3.35	3.74
Cows and heifers49.90	53.46	44.80
Cows and heliers49.90	99.40	48.00
Hogs-		
Sows	46.78	45.51
Barrows	52.71	54.01
	.51	.48
Stags and boars69	.01	0.80
Sheep and lambs-		
Lambs and yrlgs94.59	94.39	94.91
	5.61	5.09
Sheep 5.41	0.01	0.00

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FOREMAN CURING CELLAR, experienced cutting and smoking. 20 years' experience in Meat Industry. Strictly sober, over draft age. Now employed, desire better connection with progressive packer. Best of references. Box W-172, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, III.

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Men Wanted

WANTED SALESMANAGER and Production Man for sausage concern. Man with experience in sales organization, capable of bandling 15 to 20 routes. State age, experience, references and salary ex-pected. Good opportunity. Application confiden-tial. Box W-174, THE NATIONAL PROVISION-ER, 407 So. Dearborn St., Chicago, Ill.

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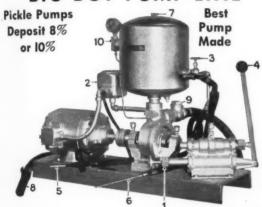
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We have carefully studied the problem of pumping. We have found the ham sales grow when PRAGUE POWDER PICKLE is used. We have said to you over and over again that our PRAGUE POWDER CURES are better. We see no reason why you should not change to Prague Cure methods. Artery pumped hams, using Prague Powder Pickle in the amount of 10% will make a mild, juicy ham. If this ham is to be made drier, you must use our "Prague Powder Dry Rub," instead of pickle cover, on the basis of $4\frac{1}{2}$ to $5\frac{1}{2}$ lbs. per 100 lbs. of ham and allow



them to be laid down in a vat where the pickle can be drained away for 7 to 10 days. You will still have a mild, juicy ham. If you do not use Prague Powder for your "TENDER HAM CURE," you are making a mistake. Prague Powder is fast taking the place of raw nitrite and raw nitrate, or a mechanical mixture of these two. Prague Powder is a pre-prepared dried pickle. The action as a cure is rapid, mild and mellow. We tell you it's better for all cures.

The Griffith Laboratories have a group of well trained men who know the packers' problems. It is no burden for us to help carry your load. If a research problem confronts you, ask for help.

We serve you from Chicago, Newark and Toronto, Canada.

We have taken a long chance on America.

We believe in America's future.

THE SAFE, FAST, SWEET PICKLE CURE



Make your Prague Powder Pickle and proceed with the Pumping, making the ham lander. The application of the Prague Powder Pickle sets the cure and color, and edds a natural ham flavor.

THE GRIFFITH LABORATORIES

1415-1431 West 37th Street

Chicago, Illinois

Eastern Factory: 37 to 47 Empire St., Newark, New Jersey Canadian Factory and Offices: 1 Industrial St., Leaside, Toronto 12

Whatever the Grime

the clean-up job is done quickly and efficiently with PRIDE WASH-ING POWDER. Those long-lasting, heavy-duty, soap suds dissolve clinging greases and stubborn stains quickly and easily. Pride Washing Powder is packinghouse-produced for packinghouse use. Packed in 200-lb. barrels, 125-lb. drums, and 25-lb. pails. No matter where your plant is located, there is a local Swift representative ready to serve you.

SWIFT & COMPANY

PRIDE WASHING POWDER

